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COOKIES WITH
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CHOCOLATE LINZER COOKIES

These gorgeous cocoa-rich Linzer cookies receive a sweet boost from both C&H® Golden Brown Sugar and C&H® Granulated Sugar. Sandwiched together with a tangy Cream Cheese Frosting, the cookies get a final snowy dusting of C&H® Confectioners Sugar for a wintry holiday finish.

Makes about 20 sandwich cookies

- ½ cup (113 grams) unsalted butter, softened**
- ⅓ cup plus 1 tablespoon (87 grams) firmly packed C&H® Golden Brown Sugar**
- ⅓ cup (67 grams) C&H® Granulated Sugar**
- 1 large egg (50 grams), room temperature**
- ½ teaspoon (3 grams) vanilla bean paste**
- 1½ cups (188 grams) all-purpose flour**
- ⅓ cup (25 grams) sifted Dutch process cocoa powder**
- 1 teaspoon (2 grams) instant espresso powder**
- ½ teaspoon (1.5 grams) kosher salt**
- ¼ teaspoon (1.25 grams) baking powder**
- Garnish: C&H® Confectioners Sugar**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, brown sugar, and granulated sugar at medium-low speed just until combined; increase mixer speed to medium, and beat until fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Beat in egg and vanilla bean paste until combined.
2. In a medium bowl, whisk together flour, cocoa, espresso powder, salt, and baking powder. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Turn out dough onto a sheet of parchment paper; top with another sheet of parchment paper, and roll dough to ⅛-inch thickness. Transfer dough and parchment to a baking sheet; refrigerate for 40 minutes.

- 3. Preheat oven to 350°F (180°C). Line 4 baking sheets with parchment paper.
- 4. Remove top sheet of parchment paper. Using a 2¼-inch fluted round cutter dipped in flour, cut dough. Using 1¼- to 1½-inch holiday cutters, cut centers from half of dough circles; use a wooden pick to help remove dough from centers, if necessary. Reroll scraps between sheets of parchment paper as needed, and cut dough. (For cleanest edges, rerolled dough can be refrigerated for 20 minutes or frozen for 10 minutes before cutting.) Gently place ¾ to 1 inch apart on prepared pans. Freeze for 10 minutes.
- 5. Bake, one batch at a time, until edges are set, tops bounce back slightly when touched, and cookies are fragrant, 9 to 13 minutes. Let cool on pan for 1 minute. Remove from pan, and let cool completely on wire racks.
- 6. Spoon Cream Cheese Frosting into a pastry bag fitted with a ¼-inch round piping tip (Ateco #802). Pipe about 1¼ teaspoons (7 grams) frosting onto flat side of whole cookies, and smooth with a small offset spatula. Place remaining cookies, flat side down, on top of frosting. Garnish with confectioners' sugar before serving, if desired.

CREAM CHEESE FROSTING

Makes about 1½ cups

- 4 ounces (113 grams) cream cheese, softened**
- ¼ cup (57 grams) unsalted butter, softened**
- 1 teaspoon (6 grams) vanilla bean paste**
- ½ teaspoon (1.5 grams) kosher salt**
- 2½ cups (300 grams) C&H® Confectioners Sugar, sifted**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese and butter at medium speed until smooth and well combined, 1 to 2 minutes, stopping to scrape sides of bowl. Beat in vanilla bean paste and salt. With mixer on low speed, gradually add confectioners' sugar, beating just until combined. Increase mixer speed to medium; beat until fluffy, 1 to 2 minutes, stopping to scrape sides of bowl. Use immediately.





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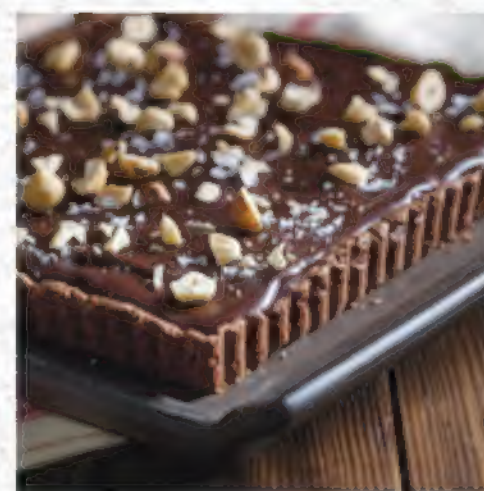
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ALL-NEW RECIPES. ALL-NEW BAKERS. ALL HOLIDAY BAKING. THE HOLIDAY COOKIE ISSUE IS BACK!

I can't believe this is our fifth annual *Holiday Cookies* special issue! In a festive celebration of five years of cut, iced, and sandwiched cookies, I'm introducing a new roster of all-star bakers and their crave-worthy recipes. Though each baking blogger is a new addition to our *Holiday Cookies* issue, every single one is a seasoned pro in the realm of cookie dough.

Divided up into mouthwatering categories, we start this issue with a solid cookie favorite: the thumbprint cookie! From Kimberlee Ho's figgy pudding thumbprint cookies to Annalise Sandberg's peanut butter blossom revamp, you'll find new ways to make the most with this impressionable cookie. Then we jump into our "Retro Revamps," a look at new and improved classics like Josh Lehenbauer's red-and-white take on New York City's famed black-and-white cookies. Up next is "Holiday Twists," one of the dazzling chapters that breathes new life into holiday hits. Try Emma Duckworth's Tiramisu Cheesecake Bars or Spencer Lawson's marbled Gingerbread Cream Cheese Swirl Cookies for an inventive twist on standard holiday fare. The following chapter digs into the stuffed and filled favorite: the sandwich cookie. Offering both classics, like Allie Roombergs spiced cranberry Linzers, and gorgeous updates, like Lori Sepp's oatmeal-and-caramel cream pies, this chapter is for the bakers who like twice the cookies and frosting. For those looking for crunch, turn to Cookies That Snap. Featuring Lauren Newsome's divine Muscovado Toffee Crunch Cookies and Cheryl Norris's snowflake-shaped sablés, this is the chapter for the texture lover. Our final chapter is a rich finish to the issue, exploring the decadent world of chocolate. For the perfect cocoa experience, go for Connie Chong's peppermint-packed brookies, the divine crossover of cookie and brownie.

We also have our own cookies interspersed in the pages. I kick it off with Speculaas Rum Balls, a nostalgic classic that brings a taste of my bygone days as a flight attendant serving the most delicious in-flight snack around: Biscoff Cookies. Our cover star, the merry and bright Spiced Browned Butter Sugar Cookies with Royal Icing, is also a *Bake from Scratch* recipe.

Again, happy anniversary to one of my all-time favorite issues. But more importantly, happy holidays to each and every one of you! Let's celebrate the merriest season the best way we know how: baking in the kitchen.

Happy baking,

Brian

Brian Hart Hoffman
Editor-in-Chief





SPECULAAS RUM BALLS

Makes 18 balls

A glorious cross between a cookie and a truffle, these rum balls are the buttery speculaas cookie take on a holiday classic. Loaded with rum and coated in white chocolate, this is a delicious no-bake entry to your cookie plate.

- 1½ cups (250 grams) finely ground speculaas cookies* (about 32 cookies)
- ¼ cup (56 grams) cream cheese, room temperature
- ¼ cup (30 grams) confectioners' sugar
- 2 tablespoons (30 grams) dark rum
- 1 tablespoon (15 grams) heavy whipping cream, room temperature
- ¼ teaspoon kosher salt
- 8 ounces (226 grams) white chocolate, chopped
- Garnish: speculaas cookie crumbs, holly sprinkles

1. Line a baking sheet with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat ground cookies, cream cheese, and confectioners' sugar until combined. Add rum, cream, and salt, beating until combined. Using a 1-tablespoon spring-loaded scoop, scoop mixture; roll into balls, and place on prepared pan. Cover and freeze for at least 1 hour or up to overnight.
3. In the top of a double boiler, place white chocolate. Cook over simmering water, stirring frequently, until melted and smooth. Remove from heat.
4. Insert a wooden pick into the top of each frozen ball. Working with one at a time, dip into melted white chocolate, gently wiping bottoms on side of bowl. Return to pan, and let stand until chocolate is slightly firm, 3 to 5 minutes. Dip in melted white chocolate again, and return to pan. (If balls become soft, freeze for 10 minutes until firm again). Let stand until chocolate is set, about 10 minutes. Using a twisting motion, remove wooden picks.
5. Pour remaining melted white chocolate into a pastry bag, and cut a ⅛-inch opening in tip. Drizzle balls with remaining melted white chocolate. Garnish with cookie crumbs and holly sprinkles, if desired. Refrigerate in airtight containers for up to 1 week.

**We used Biscoff Cookies.*

COCONUT-MOCHA SANDWICH COOKIES

Stuffed with a fudgy, coffee-spiked filling fragrant with orange zest and pure, organic vanilla extract, these cookies are packed with flavor and made with the choicest ingredients. One choice ingredient is the aromatic Simply Organic Vanilla Extract. Simply Organic crafts vanilla extract with only authentic, high-quality, and certified organic vanilla beans handpicked by farmer co-ops in Madagascar.

Makes about 14 sandwich cookies

- 2 tablespoons (28 grams) refined coconut oil, room temperature
 - $\frac{1}{3}$ cup (67 grams) granulated sugar
 - $\frac{1}{3}$ cup (73 grams) firmly packed light brown sugar
 - 3 ounces (85 grams) cream cheese, room temperature
 - 1 large egg yolk (19 grams), room temperature
 - $\frac{1}{2}$ teaspoon (2 grams) tightly packed orange zest
 - 2 teaspoons (10 grams) fresh orange juice
 - 2 teaspoons (8 grams) Simply Organic Vanilla Extract
 - 1 cup (125 grams) all-purpose flour
 - $\frac{1}{2}$ teaspoon (2.5 grams) baking powder
 - $\frac{1}{4}$ teaspoon (1.25 grams) baking soda
 - $\frac{1}{4}$ teaspoon kosher salt
 - $2\frac{1}{4}$ cups (189 grams) sweetened flaked coconut, chopped and divided
- Chocolate-Mocha Filling (recipe follows)

1. Preheat oven to 325°F (170°C). Line 2 rimmed baking sheets with parchment paper.
2. In the bowl of a stand mixer, stir oil by hand until softened and smooth. Add sugars and cream cheese; using the paddle attachment, beat at medium speed until fluffy and combined, 1 to 2 minutes, stopping to scrape sides of bowl. Beat in egg yolk. Beat in orange zest and juice and vanilla.
3. In a medium bowl, whisk together flour, baking powder, baking soda, and salt. Add flour mixture to oil mixture all at once; beat at low speed until nearly combined. Add $1\frac{1}{2}$ cups (126 grams) flaked coconut; beat just until combined.
4. In a small shallow bowl, place remaining $\frac{3}{4}$ cup (63 grams) flaked coconut.
5. Scoop dough by tablespoonfuls (about 18 grams each), and roll into balls; roll in coconut. (See Note.) Flatten into 2-inch rounds, pressing together any cracks in edges; place at least 1 inch apart on prepared pans.

6. Bake, one batch at a time, until bottoms are lightly golden and edges and tops are just set but cookies still seem soft and slightly underdone, 10 to 12 minutes, rotating pan halfway through baking. Let cool on pan for 5 minutes. Remove from pan, and let cool completely on wire racks.
7. Place Chocolate-Mocha Filling in a pastry bag fitted with a $\frac{1}{4}$ -inch round piping tip (Wilton No. 10); pipe filling onto flat side of half of cookies. Place remaining cookies, flat side down, on top of filling.

Note: If coconut isn't sticking as well, lightly dampen hands and use to roll dough balls before coating in coconut.

CHOCOLATE-MOCHA FILLING

Makes about $1\frac{1}{4}$ cups

- 6 ounces (170 grams) 60% cacao bittersweet baking chocolate bars, finely chopped
- $1\frac{1}{2}$ teaspoons (7.5 grams) coconut oil, room temperature
- 1 teaspoon (2 grams) dark-roast instant coffee granules (optional)
- $\frac{1}{4}$ teaspoon kosher salt
- $\frac{1}{4}$ teaspoon orange zest
- $\frac{1}{2}$ cup (120 grams) boiling water (see Note)
- $\frac{1}{4}$ teaspoon (1 gram) Simply Organic Vanilla Extract

1. In a medium bowl, place chocolate, oil, coffee granules, salt, and orange zest. Pour $\frac{1}{2}$ cup (120 grams) boiling water over top; press chocolate down so all pieces are submerged. Let stand for 2 minutes. Whisk until smooth. Whisk in vanilla. Let stand at room temperature until thick and pipable, 2 to 3 hours. (Alternatively, place bowl in an ice water bath, and stir until thick and pipable.)

Note: For best accuracy, measure out already-boiling water to use in this recipe.





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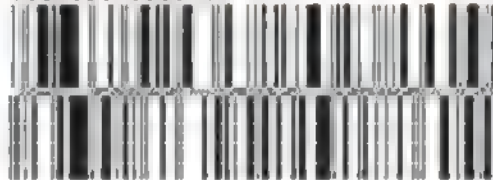


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MEET THE *Bakers*

THE DREAM TEAM OF BAKERS WHO HELPED CREATE THIS INCREDIBLE HOLIDAY COOKIES ISSUE

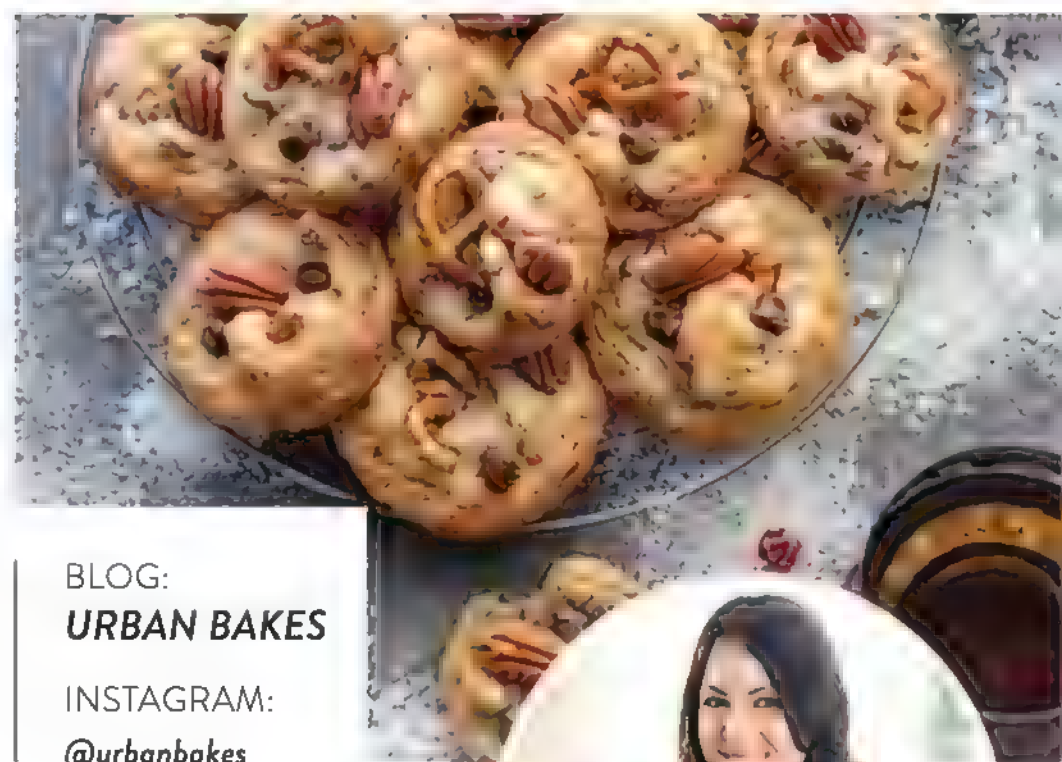
JOSH LEHENBAUER

is a self-taught baker, food photographer, and stylist residing in Cincinnati, Ohio, with his husband and their little pup. He's always tackling new bakes and sharing recipes along the way to help brighten up your day—anything from pastries and pie to cookies and scones. Flaky or buttery? Count him in. Chocolate or cardamom? Even better. With his background in video, you're sure to come across some drool-worthy content. If there's any lesson he's learned from baking, it's to expect and welcome the imperfections, to allow yourself to make mistakes and have fun with the process—because baking is fun!

JOSH'S MUST-BAKE: "My absolute must-bake are the Hot Cocoa Cream Pies—a chocolate lover's dream! When I think of winter and the holidays, I think of a nice, big, warm mug of hot chocolate. With a fluffy marshmallow buttercream sandwiched between two melt-in-your-mouth milk chocolate cookies, these sandwich cookies are sure to give you all the cozy holiday feels this year!"



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Josh Is Baking
INSTAGRAM:
@joshisbaking

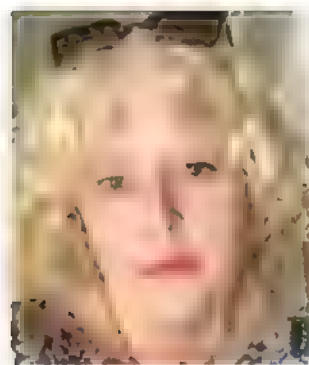


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CONNIE CHONG

is a food photographer and recipe creator with a considerable focus on baking. Throughout the past eight years, acquiring the knowledge and skills behind the camera and in the kitchen, Connie thrives on continuously seeking ways to expand her skill set and empowering new bakers to reach their potential. Having a background in dietetics and veterinary medicine, she has a strong love for her dogs, Grizz-Lee and Chocolate, and regularly makes dog treats. She enjoys flipping through food magazines during her weekly grocery trips, has never turned away pasta, and will sneak bourbon into your sweets every chance she can get.

CONNIE'S MUST-BAKE: "My must-bake are the Pretzel and Pecan Bourbon Chocolate Chip Cookies. I love a sweet and salty combo and am obsessed with baking with bourbon. These cookies have the perfect amount of flavor and texture packed into a single bite. If you're looking to be remembered at your next holiday party or get-together, this will do it!"



LORI SEPP

is a recipe developer originally from the Mississippi Gulf Coast but is currently based in the Netherlands. Lori started baking and cooking at the age of 10, learning from her mother and grandmother. She has been developing her own recipes for

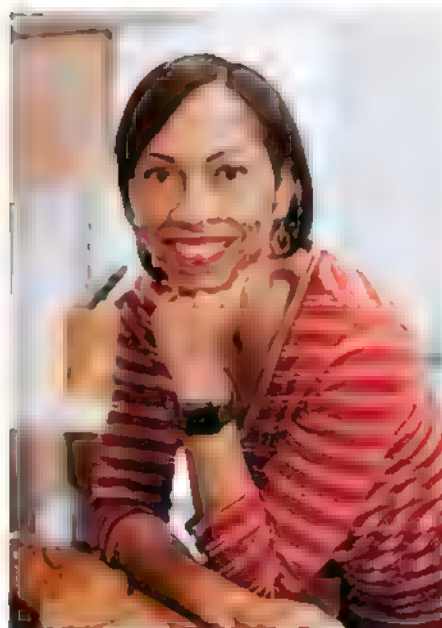
nearly 25 years and owns a small baking/catering business in the Netherlands. Lori has a communications background, is eternally curious, and has a love for learning about different cultures, people and their cuisines, nature, gardening, travel (especially Italy), and nature photography.

LORI'S MUST-BAKE: "My must-bake are the Dutch Kruidennoten. These simple yet flavorful traditional Dutch cookies can be found during the holiday season and are both crunchy and highly addictive. Delicious as is or dip them in white chocolate and add your favorite sprinkles for festive holiday flair."



BLOG:
A Southern Girls Guide

INSTAGRAM:
@southerngirleats



BLOG:

Bakes by Brown Sugar

INSTAGRAM:

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CHERYL NORRIS

is an engineer by day and baker, food photographer, and recipe developer by night. She's a self-taught baker, starting with what she learned from

her mother ("always sift the flour"), and passionate about creating delicious, trusted recipes for her readers. She loves using seasonal ingredients and local summer berries are one of her favorites. In addition to baking, she loves traveling; Paris is her favorite city. And as an engineer, she's committed to mentoring other women in engineering and helping them succeed.

CHERYL'S MUST-BAKE:

"My must-bake are the Cranberry Pistachio Thumbprint Cookies. Not only do I love the combination of cranberry and pistachio, but nothing says Christmas to me like the big flavor and bright red of the Cranberry Curd."



KIMBERLEE HO

is a home baker from New Jersey who loves to share approachable baking recipes and tips with busy families like her own on her blog, *Kickass Baker*. There's nothing she loves more than helping other home bakers kick ass in the kitchen. Kim works full-time during the day and bakes, recipe tests, and photographs at night and on the weekends in between driving her two daughters to gymnastics practices. Her favorite thing to bake is cookies because they're easy to make and they make everyone happy!



KIMBERLEE'S MUST-BAKE: "My must-bake are my Hot Cocoa Peppermint Moon Pies! The brownie cookies are chewy and oh so chocolaty. And that creamy peppermint filling is the perfect contrast to the rich cookies. They are fun and festive. The addition of Peppermint Schnapps takes them over the top for your adults-only gatherings."



BLOG:
Kickass Baker

INSTAGRAM:
@kickassbaker



BLOG:
Completely Delicious
INSTAGRAM:
@completelydelicious

ANNALISE SANDBERG

is a food photographer, recipe developer, and sweet tooth enthusiast from Salt Lake City, Utah. She's been sharing her passion for baking on her blog since 2008 and hopes to inspire home bakers with accessible, tried-and-true recipes for all levels. When Annalise isn't in the kitchen, she loves to watch artsy movies, play with her two sons, and spend time outdoors.

ANNALISE'S MUST-BAKE: "Holiday cookies are one of my favorite things to bake, and I can't let the season go by without making a batch of snickerdoodles. My Browned Butter-Chai Spice Snickerdoodles are such a delicious twist on the classic and a must-bake for the season!"



LAUREN NEWSOME

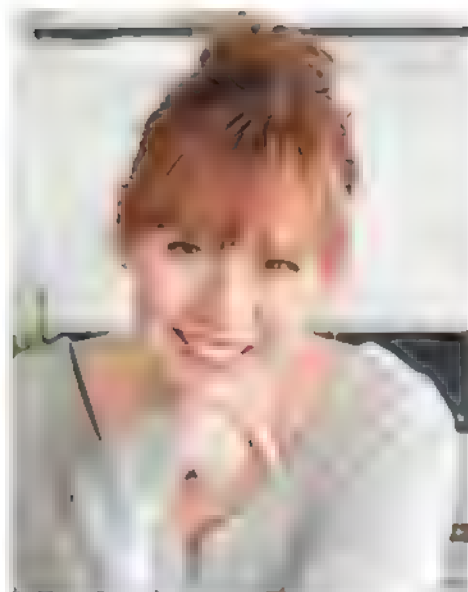
is a recipe developer and food photographer based in Houston, Texas. As a self-taught baker, Lauren's fondness for Southern desserts flourished at a very young age as she developed her skills baking alongside her grandmother. She started *Vintage Confections* as a way to share her love for Southern cuisine and to pass it on to others. Lauren's passion for lemon, chocolate, and an extra splash of vanilla runs deep—plus, she's never met a Bundt she didn't love! In her kitchen, she explores her love for vintage recipes and reimagined classics, all while sharing food stories, family traditions, and all things sweet!

LAUREN'S MUST-BAKE: "My must-bake are the Muscovado Toffee Crunch Cookies! One cannot deny the rich molasses notes of the muscovado. But the real star of the show is the homemade buttery toffee, which not only melts into perfect caramel pools but also provides an epic crunch. This cookie will definitely be your new go-to holiday favorite!"



BLOG:
Vintage Confections
INSTAGRAM:
@vintage_confections





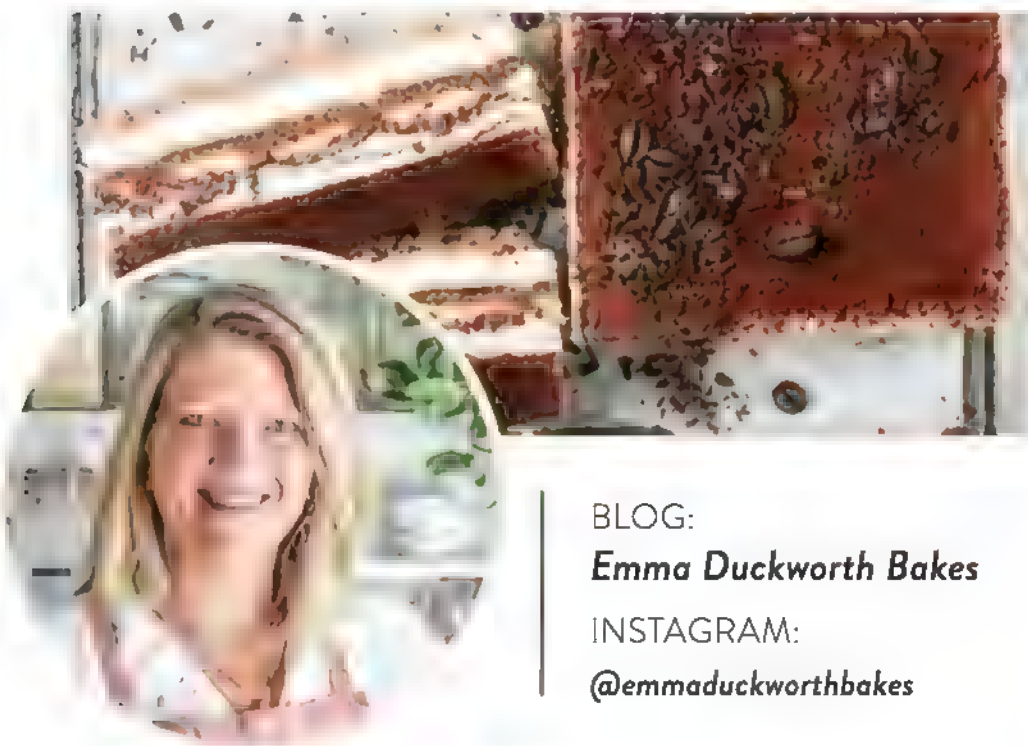
BLOG:
Baking a Moment
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@bakingamoment

ALLIE ROOMBERG

is the recipe developer, photographer, and publisher behind *Baking a Moment*. *Baking*

a Moment is a popular baking and desserts recipe website, with a focus on beautiful food photography, videos, and unique recipes featuring high-quality and seasonal ingredients. Allie founded *Baking a Moment* in 2013 and, since that time, has grown it into a thriving community and business.

ALLIE'S MUST-BAKE: "My must-bake are the zingy Iced Lemon Ginger Thins. They have that perfect blend of sweet heat from the ginger and the tangy pleasures of lemon zest. Thin but mighty, they are absolutely delicious!"



BLOG:
Emma Duckworth Bakes
INSTAGRAM:
@emmaduckworthbakes

EMMA DUCKWORTH

is a food photographer, stylist, and recipe developer based in London, England. Her cookbook, *Simply Sweet Nostalgic Bakes*, is dedicated to elegant takes on comforting, classic recipes. She has a passion for French desserts and treats, in particular crêpes, and her family enjoys them on weekends every couple of weeks.



BLOG:
Small Kitchen Sweets
INSTAGRAM:
@smallkitchensweets

SPENCER LAWSON

is a recipe developer and food blogger currently living in Salt Lake City, Utah. In search of a new hobby, Spencer took himself on a baking journey in his tiny New York City apartment kitchen. A self-taught baker, Spencer decided to learn from the experts, thanks to his local library. Eventually, he began sharing his creations and stories with the world of social media, and *Small Kitchen Sweets* was born. Spencer currently works in marketing and digital communication and has a passion for history, Dole Whip, and tap dancing.



SPENCER'S MUST-BAKE: "My must-bake are the Chocolate Cookies with Peppermint Cream Cheese Frosting. I have a slight obsession with cream cheese frosting (slight is an understatement) and this cookie has it all for me! Add some peppermint and it's a match made in Christmas heaven."

EMMA'S MUST-BAKE: "My must-make are the Tiramisù Cheesecake Bars! The biscuit base, mascarpone cheese whipped filling, and coffee-soaked ladyfingers combination is divine! A fantastic twist on a classic and perfect for the holiday season."

BUTTERSCOTCH MAGIC BARS

Rich with butterscotch, coconut, toffee, and pecans, these bars have a little something for every holiday craving. And thanks to Bob's Red Mill Gluten Free Old Fashioned Rolled Oats and Bob's Red Mill Super-Fine Blanched Almond Flour, they just happen to be gluten-free!

Makes 24 to 30 bars

- 2 cups (204 grams) Bob's Red Mill Gluten Free Old Fashioned Rolled Oats
- ½ cup (48 grams) Bob's Red Mill Super-Fine Blanched Almond Flour
- ¼ cup (50 grams) granulated sugar
- ½ teaspoon kosher salt, divided
- 6 tablespoons (84 grams) unsalted butter, melted
- 4 ounces (113 grams) white chocolate, chopped (about ⅔ cup)
- 1 (14-ounce) can (396 grams) sweetened condensed milk, divided
- 2 cups (168 grams) sweetened flaked coconut
- 1 cup (170 grams) butterscotch chips
- 1 cup (113 grams) chopped toasted pecans
- ½ cup (85 grams) toffee pieces

1. Preheat oven to 350°F (180°C). Line a 13x9-inch baking pan with parchment paper, letting excess extend over sides of pan. Spray parchment with cooking spray.
2. In the work bowl of a food processor, pulse oats until finely ground, stopping to scrape sides of bowl. Add almond flour, sugar, and ¼ teaspoon salt; pulse just until combined. Add melted butter; pulse until well combined and mixture holds together when pressed, stopping to scrape sides of bowl. Using a small measuring cup or the bottom of a glass, press mixture into bottom of prepared pan.
3. Bake until top is dry, set, and fragrant, 10 to 12 minutes. Let cool on a wire rack for 15 minutes. Leave oven on.
4. Sprinkle white chocolate onto prepared crust. Reserve ½ cup (150 grams)

condensed milk; drizzle half of remaining condensed milk over white chocolate. (Condensed milk does not have to completely cover crust; it will spread as it bakes.) Sprinkle with half of coconut, half of butterscotch chips, half of pecans, and half of toffee pieces. Drizzle with remaining condensed milk. Sprinkle with remaining coconut, remaining butterscotch chips, remaining pecans, and remaining toffee pieces. Pour reserved ½ cup (150 grams) condensed milk evenly over top; sprinkle with remaining ¼ teaspoon salt.

5. Bake until edges are just light golden brown, 24 to 28 minutes. Let cool completely in pan on a wire rack. Using excess parchment as handles, remove from pan, and cut into bars.



HOLIDAY BAKING IS BETTER *WITH* BOB'S



The holidays are back, and they're better than ever! We're looking forward to celebrating with family and friends, and showing off the baking skills we've honed this past year to make some serious holiday cookies.

Explore our line of high quality flours and baking essentials, and make your season a little brighter.

Find recipes and more at bobsredmill.com

PROUD SUPPORTER OF  MEALS ON WHEELS AMERICA

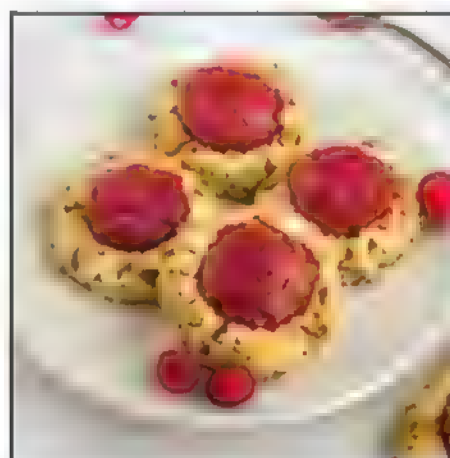
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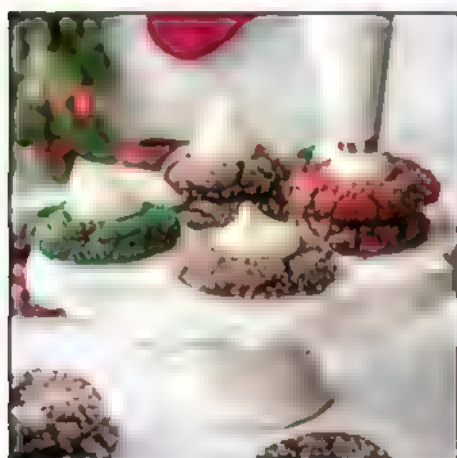
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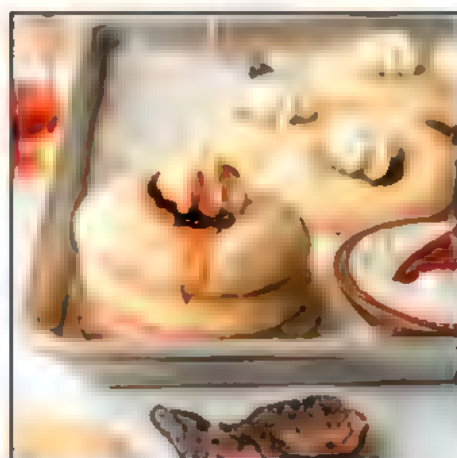
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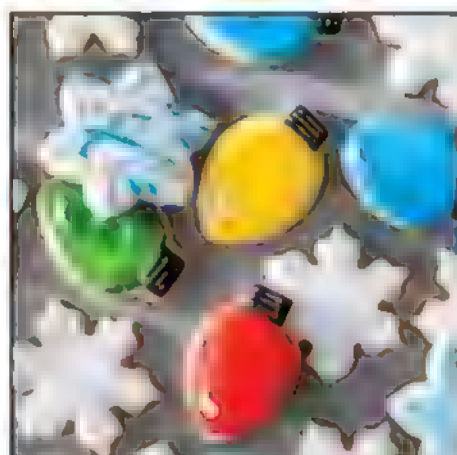
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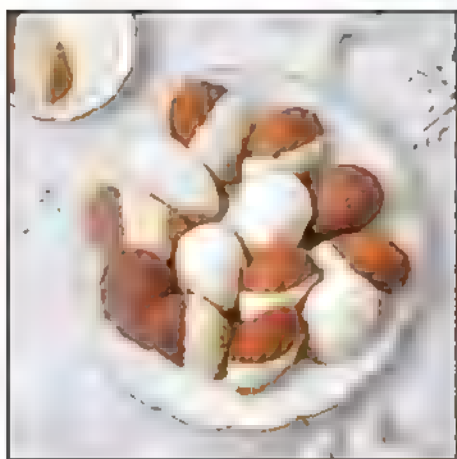
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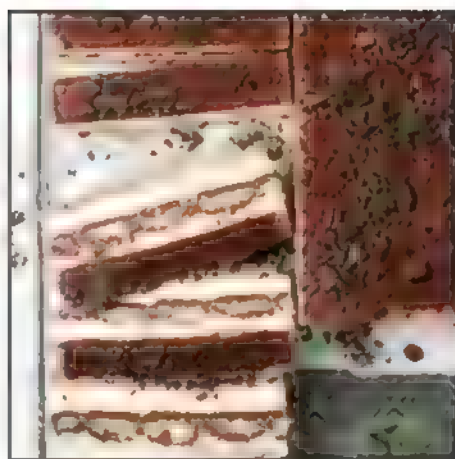
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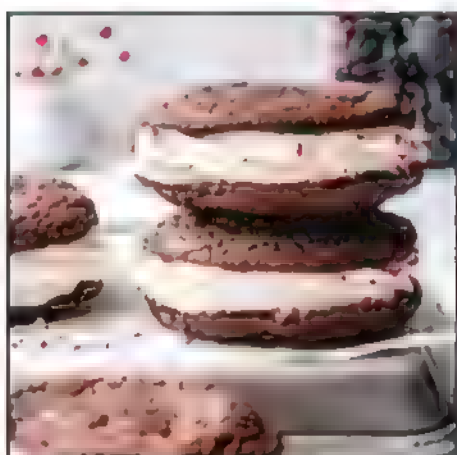
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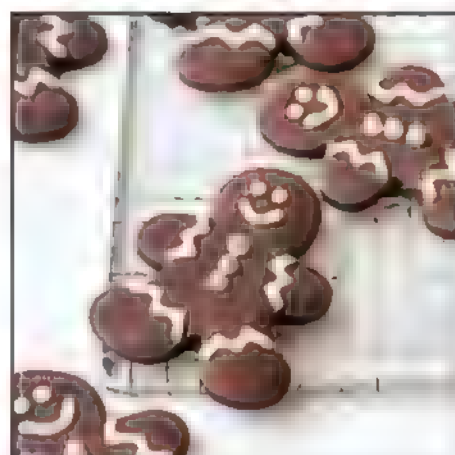
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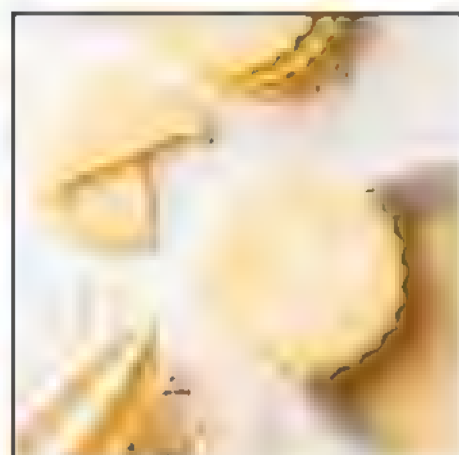
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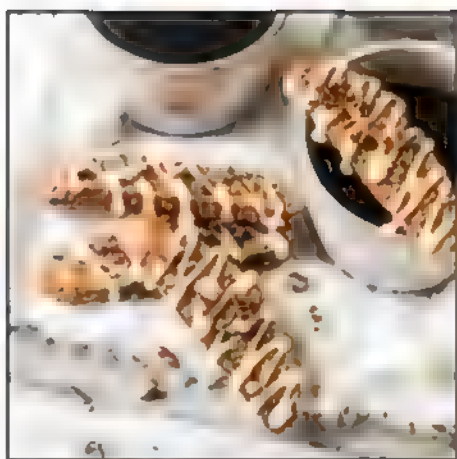
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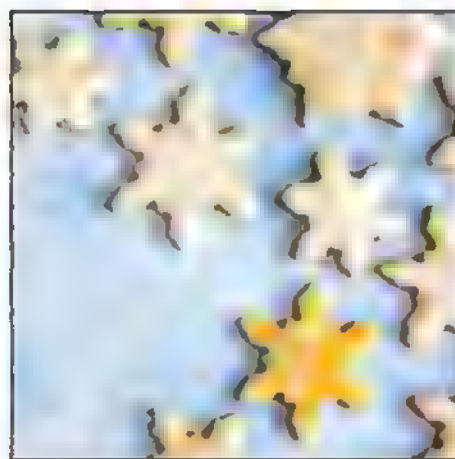
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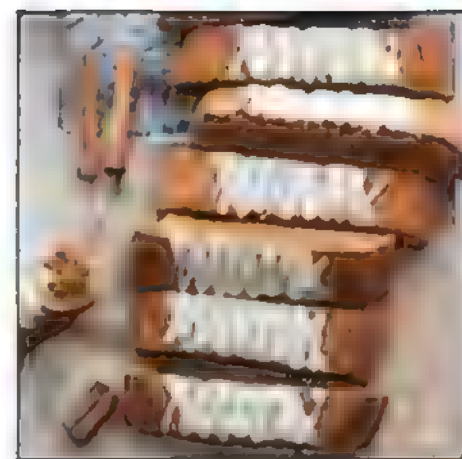
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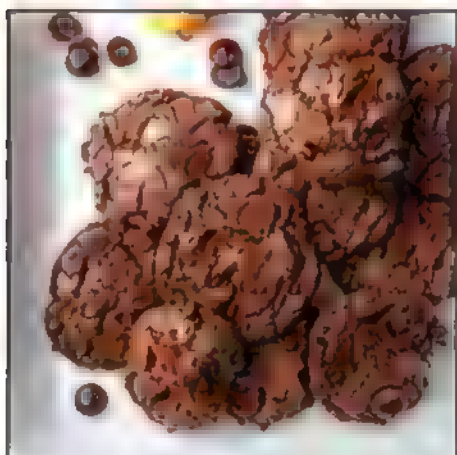
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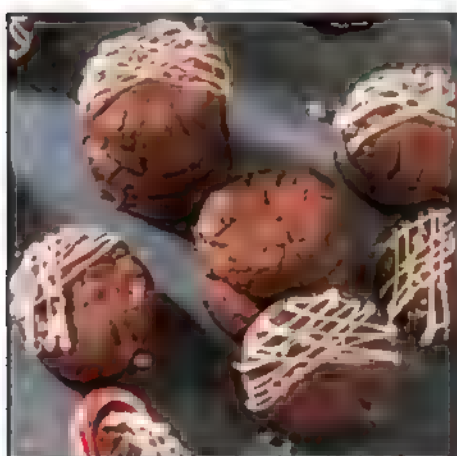
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JUST AS MUCH
IS SAID ON THE PLATES
AS OVER THEM.



MADE WITH MILK FROM GRASS-FED COWS
THAT GRAZE ON THE LUSH PASTURES OF IRELAND.



Kerrygold
PURE IRISH BUTTER
UNSALTED
1 lb (454g)

Nutrition Facts Servings: 16 **Serv. Size: 1 tbsp (14g)**

Calories 100	Total Fat
Cholesterol	Total Carb
Sodium	Protein

EARL GREY SANDWICH COOKIES

Filled with a festively green-tinted buttercream, these Christmas tree sandwich cookies have a tender, melt-in-your-mouth texture due to a generous addition of rich Kerrygold Unsalted Butter. Punctuated by a hint of Earl Grey tea and the vanilla- and citrus-scented buttercream, these delicious cookies will become your new favorite recipe!

Makes 15 sandwich cookies

- 1 cup (227 grams) Kerrygold Unsalted Butter, softened
 - $\frac{2}{3}$ cup (133 grams) granulated sugar
 - 1 teaspoon (6 grams) vanilla bean paste
 - $\frac{3}{4}$ teaspoon (2.25 grams) kosher salt
 - $2\frac{1}{3}$ cups (292 grams) all-purpose flour
 - 1 tablespoon (6 grams) finely ground Earl Grey tea
 - 2 tablespoons (12 grams) sanding sugar
- Vanilla Orange Buttercream (recipe follows)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, granulated sugar, vanilla bean paste, and salt at medium speed until creamy, 2 to 3 minutes, stopping to scrape sides of bowl. With mixer on low speed, gradually add flour and tea, beating until dough begins to clump together. Turn out dough onto a lightly floured surface, and shape into a disk. Wrap in plastic wrap, and refrigerate until chilled, about 1 hour.

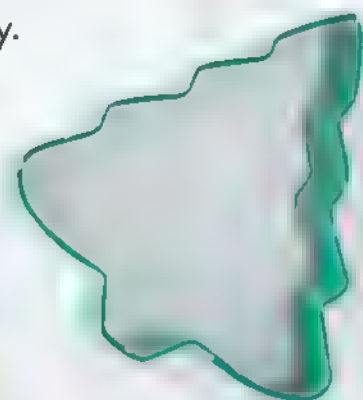
- 2. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
- 3. On a lightly floured surface, roll dough to $\frac{1}{8}$ -inch thickness. Using a $3\frac{1}{2}$ -inch Christmas tree-shaped cutter, cut dough, rerolling scraps, and place 1 inch apart on prepared pans. Sprinkle with sanding sugar. Freeze until firm, about 10 minutes.
- 4. Bake until edges are lightly golden brown, 10 to 12 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks.
- 5. Spoon Vanilla Orange Buttercream into a pastry bag fitted with a large French star piping tip (Ateco #862). Pipe about 2 tablespoons (about 26 grams) buttercream onto flat side of half of cookies. Place remaining cookies, flat side down, on top of buttercream. Serve immediately.

VANILLA ORANGE BUTTERCREAM

Makes about $1\frac{3}{4}$ cups

- $\frac{3}{4}$ cup (170 grams) Kerrygold Unsalted Butter, softened
 - $\frac{1}{4}$ teaspoon kosher salt
 - 2 teaspoons (6 grams) tightly packed orange zest
 - 1 teaspoon (6 grams) vanilla bean paste
 - 2 cups (240 grams) confectioners' sugar
 - 1 tablespoon (15 grams) heavy whipping cream, room temperature
- Green gel food coloring

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and salt at medium speed until smooth, 2 to 3 minutes. Beat in orange zest and vanilla bean paste. With mixer on low speed, gradually add confectioners' sugar, beating until combined. Add cream; increase mixer speed to medium, and beat until light and airy, 1 to 2 minutes. Beat in food coloring until desired shade is reached. Use immediately.



Thumbprint COOKIES

TOPPED WITH GANACHE, CURD, OR EVEN THE CLASSIC FIGGY PUDDING, THESE
COOKIES HIGHLIGHT THE MOST FESTIVE FLAVORS OF THE SEASON





Chocolate Thumbprint
Cookies with a
Peppermint Twist
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PRESSED MARZIPAN THUMBPRINT COOKIES

Makes about 20 cookies

Recipe by *Bake from Scratch*

These thumbprints are light and bright like the fresh fallen snow of winter and ornate enough to rival even the loveliest snowflake. The buttery, shortbread-like cookies get a spike of homemade almondy Marzipan, and a dollop of white chocolate filling adds the perfect hint of sweetness to round out their flavor.

$\frac{2}{3}$ cup (150 grams) unsalted butter, softened
 $\frac{1}{4}$ cup (50 grams) granulated sugar
 $\frac{1}{3}$ cup (100 grams) Marzipan (recipe follows), room temperature
1 large egg yolk (19 grams), room temperature
 $\frac{1}{2}$ teaspoon (3 grams) vanilla bean paste
2 cups (250 grams) all-purpose flour
 $\frac{1}{4}$ teaspoon kosher salt
White Chocolate Ganache (recipe follows)
Garnish: holiday sprinkles

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add Marzipan, and beat until well combined. Beat in egg yolk and vanilla bean paste.
2. In a medium bowl, sift together flour and salt. With mixer on low speed, add flour mixture to butter mixture in two additions, beating until combined after each addition.
3. Turn out dough, and shape into a disk. Wrap in plastic wrap, and refrigerate for 30 minutes or up to overnight. (If refrigerating overnight, let dough stand at room temperature for about 15 minutes before rolling.)
4. Preheat oven to 325°F (170°C). Line baking sheets with parchment paper.
5. Between 2 sheets of parchment paper, roll dough to a $\frac{1}{4}$ -inch thickness. Using a 2 $\frac{1}{4}$ -inch thumbprint cookie stamp* dipped in flour, cut dough, rerolling scraps as necessary. Place 1 inch apart on prepared pans. Freeze until firm, about 15 minutes.
6. Bake until bottoms are lightly golden, 12 to 15 minutes. Let cool slightly on pans, about 5 minutes.

Remove from pans, and let cool completely on wire racks. Fill centers with White Chocolate Ganache. Garnish with holiday sprinkles, if desired.

*We used Williams Sonoma Thumbprint Cookie Stamps.

PRO TIP

No cookie stamp? No problem! Using a 2-inch fluted round cookie cutter, cut dough. Using a $\frac{1}{4}$ -teaspoon measuring spoon dipped in flour, gently make an indentation in the center of each cookie to create the perfect spot for your ganache.

MARZIPAN

Makes 1 $\frac{3}{4}$ cups

2 $\frac{1}{4}$ cups (216 grams) blanched almond flour
1 $\frac{1}{2}$ cups (180 grams) confectioners' sugar
1 large egg white (30 grams)
2 teaspoons (8 grams) vanilla extract
2 teaspoons (8 grams) almond extract

1. In the work bowl of a food processor, place almond flour and confectioners' sugar; pulse until combined. Add egg white and extracts; process until mixture holds together when pressed between two fingers. If mixture is too dry, add water, 1 teaspoon (5 grams) at a time, until desired consistency is reached. Wrap tightly in plastic wrap, and refrigerate for up to 1 month.

WHITE CHOCOLATE GANACHE

Makes about 1 cup

8 ounces (226 grams) white chocolate, chopped
 $\frac{1}{3}$ cup (80 grams) heavy whipping cream

1. In a medium heatproof bowl, place white chocolate.
2. In a small saucepan, heat cream over medium heat just until steaming and bubbles form around edges of pan. (Do not boil.) Pour hot cream over white chocolate. Let stand for 3 to 5 minutes; whisk until smooth. Use immediately.

CRANBERRY PISTACHIO THUMBPRINT COOKIES

Makes 22 to 28 cookies

Recipe by Cheryl Norris

These tender thumbprint cookies are made with ground pistachios in the dough and covered with chopped pistachios for a visually appealing and tasty cookie. But it's the tart, homemade, jewel-toned Cranberry Curd that makes these cookies exceptional.

$\frac{3}{4}$ cup (102 grams) plus $\frac{3}{4}$ cup (90 grams) pistachios, divided(see Note)
 $2\frac{1}{4}$ cups (284 grams) all-purpose flour
 $\frac{1}{2}$ cup (100 grams) granulated sugar
 $\frac{3}{4}$ teaspoon (2.25 grams) kosher salt
 $\frac{1}{2}$ teaspoon (1 gram) ground ginger
 $\frac{3}{4}$ cup (170 grams) cold unsalted butter, cubed
2 large eggs (100 grams), separated
2 tablespoons (30 grams) whole milk
1 teaspoon (4 grams) vanilla extract
Cranberry Curd (recipe follows)

1. Preheat oven to 350°F (180°C).
2. On a rimmed baking sheet, spread $\frac{3}{4}$ cup (90 grams) pistachios.
3. Bake until lightly toasted, about 5 minutes. Let cool completely. Leave oven on.
4. Line 2 baking sheets with parchment paper.
5. In the work bowl of a food processor, place cooled pistachios and half of flour; process until pistachios are finely ground but not a powder consistency. (Mixture should be pale green.) Add sugar, salt, ginger, and remaining flour, and process until combined. Add cold butter, and pulse until mixture resembles bread crumbs. Add egg yolks, milk, and vanilla; pulse just until dough starts to hold together. (Dough should not form a ball. Do not overprocess.) Scoop dough (25 grams each), and roll into balls.
6. In a small bowl, whisk egg whites. Finely chop remaining $\frac{3}{4}$ cup (102 grams) pistachios, and place in another small bowl. Brush each ball with egg white; roll in pistachios. Place 2 inches apart on prepared pans. Using your thumb or the back of a spoon, gently make an indentation in center of each ball; flatten balls. (If dough cracks, lightly press back together.)
7. Bake until centers are risen and bottoms are golden brown, 11 to 13 minutes. Immediately press down centers again. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks.

8. Spoon Cranberry Curd into center of each cooled cookie. Refrigerate in an airtight container for up to 10 days.

Note: *Don't buy pistachios that come already toasted or roasted. Sometimes they can have a slightly bitter taste.*

CRANBERRY CURD

Makes 1 cup

1 (50 grams) large egg
2 (40 grams) egg yolks
8 ounces (226 grams) fresh or frozen* cranberries
 $\frac{3}{4}$ cup (150 grams) granulated sugar, plus more to taste
 $\frac{1}{4}$ cup (60 grams) water
2 tablespoons (30 grams) fresh orange juice
3 tablespoons (42 grams) unsalted butter, room temperature

1. In a small bowl, whisk together egg and egg yolks.
2. Set a mesh sieve over a medium heatproof bowl.
3. In a 4-quart saucepan, combine cranberries, sugar, $\frac{1}{4}$ cup (60 grams) water, and orange juice. Cook over medium heat, occasionally mashing cranberries with a potato masher, until cranberries have mostly broken down and mixture measures about 1 cup, 10 to 12 minutes. Strain through prepared sieve, pressing on solids with a rubber spatula to extract as much liquid as possible. Taste, and add sugar, 2 tablespoons (24 grams) at a time, if it is too tart. Let cool until it is barely warm.
4. Whisk egg mixture into cranberry mixture. Return mixture to saucepan. Clean bowl, and set a fine-mesh sieve over bowl.
5. Cook cranberry mixture over medium-low heat, stirring constantly with rubber spatula, until thickened and an instant-read thermometer inserted in multiple spots registers 175°F (79°C), 5 to 7 minutes. Remove from heat, add butter, 1 tablespoon (14 grams) at a time, stirring until combined after each addition. Strain through prepared sieve. Cover with a piece of plastic wrap, pressing wrap directly onto surface of curd to prevent a skin from forming. Refrigerate for at least 3 hours.

**If using frozen cranberries, no need to thaw first.*

Photo by Cheryl Norris





PEANUT BUTTER THUMBPRINTS WITH CHOCOLATE GANACHE

Makes 30 cookies

Recipe by Annalise Sandberg

Soft peanut butter cookies with a little mound of Chocolate Ganache in the middle are the from-scratch version of a nostalgic classic we all need.

- ½ cup (113 grams) unsalted butter, softened**
- ¾ cup (192 grams) creamy peanut butter**
- ⅔ cup (147 grams) firmly packed light brown sugar**
- ⅔ cup (134 grams) granulated sugar, divided**
- 2 large eggs (100 grams)**
- 1 teaspoon (4 grams) vanilla extract**
- 2¼ cups (281 grams) all-purpose flour**
- 1 teaspoon (5 grams) baking soda**
- ½ teaspoon (1.5 grams) kosher salt**
- Chocolate Ganache (recipe follows)**

1. Preheat oven to 375°F (190°C). Line 3 baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, peanut butter, brown sugar, and ⅓ cup (67 grams) granulated sugar at medium-high speed until pale and fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, baking soda, and salt. Add flour mixture to butter mixture, and beat at low speed until combined.
4. In a small bowl, place remaining ⅓ cup (67 grams) granulated sugar.
5. Using a 1½-tablespoon spring-loaded scoop, scoop dough, and roll into balls. Roll in granulated sugar. Place 2 inches apart

on prepared pans. Using your thumb or the end of a wooden spoon, gently make an indentation in center of each ball.

6. Bake, one batch at a time, until puffed and just starting to crack, 9 to 10 minutes. Let cool on pan for 5 minutes. Remove from pan, and let cool completely on wire racks.
7. Place Chocolate Ganache in a pastry bag fitted with a small round piping tip. Pipe ganache into indentations of cooled cookies. (Alternatively, spoon Chocolate Ganache into indentations of cooled cookies.) Let stand until ganache is set, about 15 minutes. Store in an airtight container for up to 5 days.

CHOCOLATE GANACHE

Makes 1 cup

- 4 ounces (113 grams) 60% cacao semisweet chocolate, chopped**
- ½ cup (120 grams) heavy whipping cream**
- 1 tablespoon (20 grams) light corn syrup**

1. In a small heatproof bowl, place chocolate.
2. In a small microwave-safe bowl, heat cream on high until steaming, 30 seconds to 1 minute. Pour over chocolate. Let stand for 5 minutes; stir until smooth. (If any lumps of chocolate remain, heat on high in 30-second intervals, stirring between each, until chocolate is melted and mixture is smooth.) Stir in corn syrup until combined. Let cool until ganache starts to hold its shape but is still soft enough to stir with a spoon, about 20 minutes, stirring frequently.

Photo by Annalise Sandberg

CHOCOLATE THUMBPRINT COOKIES WITH A PEPPERMINT TWIST

Makes 24 cookies

Recipe by Kimberlee Ho

These rich chocolate cookies are a fun holiday twist on the classic thumbprint cookie. They're rolled in seasonally colored sanding sugar and filled with a Peppermint Schnapps filling. They're perfect for office holiday parties, neighborhood gatherings, or adults-only cookie exchanges!

$\frac{1}{2}$ cup (113 grams) unsalted butter, softened
 $1\frac{1}{4}$ cups (250 grams) granulated sugar
2 tablespoons (42 grams) light corn syrup
2 large eggs (100 grams), room temperature
2 teaspoons (8 grams) vanilla extract
2 ounces (57 grams) 100% cacao unsweetened chocolate, melted and cooled
 $1\frac{3}{4}$ cups (219 grams) all-purpose flour
 $\frac{1}{2}$ cup (43 grams) unsweetened cocoa powder
1 teaspoon (5 grams) baking soda
 $\frac{1}{2}$ teaspoon (2.5 grams) baking powder
 $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt
Red, green, and white sanding sugar
Peppermint Filling (recipe follows)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, granulated sugar, and corn syrup at medium speed until fluffy and light in color, 2 to 3 minutes, stopping to scrape sides of bowl. Add eggs and vanilla, beating until combined; scrape sides and bottom of bowl. Add melted chocolate, and beat until lighter in color and well combined, stopping to scrape sides and bottom of bowl.
2. In a medium bowl, whisk together flour, cocoa, baking soda, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined after each addition and stopping to scrape sides of bowl. Loosely cover with plastic wrap, and refrigerate for 1 hour.

3. Preheat oven to 350°F (180°C). Line 2 baking sheets with parchment paper.

4. In a small bowl, place sanding sugar or sprinkles.

5. Using a $\frac{1}{2}$ -tablespoon spring-loaded scoop, scoop dough, and roll into 1-inch balls. Roll in sanding sugar. Place 2 inches apart on prepared pans.

6. Bake until tops are slightly cracked, 8 to 10 minutes. Let cool on pans for 2 to 3 minutes. Using your thumb or the back of a teaspoon, gently make an indentation in center of cookies. Remove from pans, and let cool completely on wire racks.

7. Place Peppermint Filling in a pastry bag fitted with a medium round piping tip. (Alternatively, place Peppermint Filling in a resealable plastic bag, and cut a $\frac{1}{4}$ -inch opening in corner of bag.) Pipe filling into center of each cooled cookie. Filled cookies can be prepared several hours in advance. Store unfilled cookies in an airtight container for up to 4 days. Refrigerate filling in airtight container for up to 1 week.

PEPPERMINT FILLING

Makes $1\frac{1}{2}$ cups

$3\frac{1}{2}$ cups (420 grams) confectioners' sugar
 $\frac{1}{4}$ cup (57 grams) unsalted butter, softened
 $\frac{1}{3}$ cup (113 grams) light corn syrup
1 tablespoon (15 grams) Peppermint Schnapps
 $\frac{1}{2}$ teaspoon (2 grams) peppermint extract

1. In the bowl of a stand mixer fitted with the paddle attachment, beat all ingredients at low speed until mixture starts to come together; gradually increase mixer speed to medium, and beat until smooth, 1 to 2 minutes. Store in an airtight container until ready to use. (If not using right away, refrigerate in an airtight container until ready to use. Bring to room temperature before using.)

Photo by Kimberlee Ho





FIGGY PUDDING THUMBPRINT COOKIES WITH WHIPPED GOAT CHEESE & HONEY

Makes 24 cookies

Recipe by Kimberlee Ho

These sweet-savory thumbprint cookies are filled with a fig jam and topped with Whipped Goat Cheese and a drizzle of honey. Perfect for your adults-only holiday party or as a fun addition to your holiday charcuterie board!

- 1 cup (227 grams) unsalted butter, softened
- $\frac{3}{4}$ cup (150 grams) granulated sugar, plus more for rolling
- 1 large egg (50 grams), room temperature
- 1 large egg yolk (19 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract
- $2\frac{1}{2}$ cups (281 grams) all-purpose flour
- $\frac{1}{2}$ teaspoon (2.5 grams) baking soda
- $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt
- $\frac{1}{2}$ cup (160 grams) fig jam
- Whipped Goat Cheese (recipe follows)
- Honey, for drizzling

1. Preheat oven to 350°F (180°C). Line 2 baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until pale and creamy, about 3 minutes, stopping to scrape sides and bottom of bowl. Beat in egg, egg yolk, and vanilla until well combined, stopping to scrape sides and bottom of bowl.
3. In a large bowl, whisk together flour, baking soda, and salt. With mixer on low speed, add flour mixture to butter mixture in two additions, beating until combined. (Do not overmix.)

4. Using a $\frac{1}{2}$ -tablespoon spring-loaded scoop, scoop dough, and roll into 1-inch balls. Roll in sugar, and place 2 inches apart on prepared pans. Using your thumb, gently press a $\frac{1}{2}$ -inch-deep indentation into center of each ball. Spoon about $\frac{1}{2}$ teaspoon (about 3.5 grams) jam into each indentation.
5. Bake until edges are golden brown, 12 to 14 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks.
6. Top cooled cookies with Whipped Goat Cheese, and drizzle with honey. Store cookies without Whipped Goat Cheese in an airtight container at room temperature for up to 3 days. Refrigerate cookies with Whipped Goat Cheese in an airtight container for up to 2 days.

WHIPPED GOAT CHEESE

Makes about $\frac{1}{2}$ cup

- 4 ounces (113 grams) goat cheese, room temperature
- $\frac{1}{4}$ cup (85 grams) honey
- 2 ounces (56 grams) cream cheese, room temperature
- 1 tablespoon (15 grams) heavy whipping cream

1. In the bowl of a stand mixer fitted with the paddle attachment, beat all ingredients at high speed until fluffy and well combined. Refrigerate in an airtight container until ready to use. Bring to room temperature before using.

Photo by Kimberlee Ho

Retro REVAMPS

THE TRIED-AND-TRUE ARE PUT TO THE TEST WITH THIS RECIPE ROUND-UP, OFFERING SNICKERDOODLES WITH A SPICY CHAI TWIST AND NOSTALGIC FRUITCAKE IN A CUTE COOKIE PACKAGE







RED-AND-WHITE COOKIES

Makes 8 cookies

Recipe by Josh Lehenbauer

A holiday twist on the classic New York black-and-whites! These fluffy, almost cake-like cookies are topped with both a peppermint and a vanilla glaze.

- 6 tablespoons (84 grams) unsalted butter, room temperature**
- ½ cup (100 grams) granulated sugar**
- 1 large egg (50 grams)**
- 1½ cups (188 grams) all-purpose flour**
- ½ teaspoon (2.5 grams) baking soda**
- ½ teaspoon (3 grams) salt**
- ½ cup (120 grams) whole buttermilk, shaken well**
- 1 teaspoon (4 grams) vanilla extract**
- ½ teaspoon (2 grams) almond extract**
- Cookie Glaze (recipe follows)**

1. Position oven rack in center of oven. Preheat oven to 350°F (180°C). Line 2 large baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, about 1 minute, stopping to scrape sides of bowl. Beat in egg until well combined, about 30 seconds. Scrape sides and bottom of bowl.
3. In a medium bowl, whisk together flour, baking soda, and salt. In a small bowl, stir together buttermilk and extracts. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk mixture, beginning and ending with flour mixture, beating until smooth after each addition. (This whole process should take about 2 minutes; your dough will look and feel like a pancake mixture.) Using a 3-ounce spring-loaded scoop, scoop dough (about 60 grams each) 2 to 3 inches apart onto prepared pans.
4. Bake, one batch at a time, until the edges and bottoms are golden, and the cookies spring

back a little when touched, 14 to 16 minutes. Remove from pan, and place, upside down, on wire racks. Let cool completely.

5. Place a bench scraper or offset spatula in center of 1 cooled cookie (as if you're going to cut the cookie in half). Spoon white Cookie Glaze over half of cookie, using the back of your spoon to guide it toward the edge without it dripping over. Carefully lift and drag bench scraper or offset spatula toward white Cookie Glaze so you have a clean, straight line. Place bench scraper or offset spatula right up against white glaze. Spoon red Cookie Glaze onto other half of cookie. Carefully lift and drag bench scraper or offset spatula toward red glaze. (There may be a small gap between the two. If so, just use the tip of your spoon to nudge red glaze toward white glaze so they meet.) Repeat with remaining cookies and remaining Cookie Glaze. Let stand until glaze is set, about 15 minutes. Store in an airtight container for up to 3 days.

COOKIE GLAZE

Makes about ¾ cup

- 2 cups (240 grams) confectioners' sugar, sifted**
- 2 tablespoons (42 grams) light corn syrup**
- 1 teaspoon (4 grams) vanilla extract**
- 2 to 3 tablespoons (30 to 45 grams) whole milk**
- 5 to 7 drops red gel food coloring**
- ⅛ teaspoon peppermint extract**

1. In a medium bowl, whisk together confectioners' sugar, corn syrup, and vanilla until smooth. Add milk, 1 tablespoon (15 grams) at a time, until mixture is smooth and slightly thick but can still be drizzled in a fluid stream off a whisk. Transfer half of mixture to a small bowl; add food coloring and peppermint extract, whisking until combined.

Photo by Josh Lehenbauer

BROWNED BUTTER-CHAI SPICE SNICKERDOODLES

Makes 18 cookies

Recipe by Annalise Sandberg

Browned butter adds a nutty depth of flavor to these snickerdoodles, and the addition of cardamom, ginger, cloves, nutmeg, and allspice along with the traditional cinnamon is a warm and cozy surprise

- 1 cup (227 grams) unsalted butter
- ½ cup (100 grams) plus ⅓ cup (67 grams) granulated sugar, divided
- ½ cup (110 grams) firmly packed light brown sugar
- 2 large eggs (100 grams)
- 1 teaspoon (4 grams) vanilla extract
- 2¾ cups (344 grams) all-purpose flour
- 2 teaspoons (6 grams) cream of tartar
- 1 teaspoon (5 grams) baking soda
- ½ teaspoon (1.5 grams) kosher salt
- Chai Spice Mix (recipe follows), divided

1. In a medium saucepan, melt butter over medium heat. Cook, stirring frequently, until butter turns a medium-brown color and has a nutty aroma, about 10 minutes. (Watch carefully so butter solids don't burn.) Pour into a heatproof bowl, and refrigerate until solid, 1 to 2 hours.
2. Let browned butter stand at room temperature until softened, about 30 minutes.
3. Preheat oven to 350°F (180°C). Line 3 baking sheets with parchment paper.
4. In the bowl of a stand mixer fitted with the paddle attachment, beat browned butter, ½ cup (100 grams) granulated sugar, and brown sugar at medium-high speed until pale and creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.

5. In a medium bowl, whisk together flour, cream of tartar, baking soda, salt, and ½ teaspoon (1 gram) Chai Spice Mix. Add flour mixture to butter mixture, and beat at low speed until combined.

6. In a small bowl, stir together remaining ⅓ cup (67 grams) granulated sugar and remaining Chai Spice Mix.

7. Using a 3-tablespoon spring-loaded scoop, scoop dough, and roll into balls. Roll in chai sugar, and place 2 inches apart on prepared pans.

8. Bake, one batch at a time, until slightly cracked and bottoms are starting to turn golden brown, about 13 minutes. Let cool on pan for 5 minutes. Remove from pan, and let cool completely on wire racks. Store in an airtight container for up to 5 days.

PRO TIP

To make smaller cookies, use a 1½-tablespoon spring-loaded scoop, and bake for about 11 minutes.

CHAI SPICE MIX

Makes 2¼ teaspoons

- ½ teaspoon (1 gram) ground cinnamon
- ½ teaspoon (1 gram) ground cardamom
- ½ teaspoon (1 gram) ground ginger
- ¼ teaspoon ground allspice
- ¼ teaspoon ground cloves
- ¼ teaspoon ground nutmeg

1. In a small bowl, whisk together all ingredients.

Photo by Annalise Sandberg





MOM'S FRUITCAKE COOKIES

Makes 25 cookies

Recipe by Lori Sepp

For more than 40 years, Mom's Fruitcake Cookies—steeped in tradition and baked with love—have reigned supreme as the one must-have cookie during the holiday season in my family. The cookies are studded with candied fruit, rum-soaked golden raisins, and pecans, and they contain the trifecta of warm spices: cinnamon, nutmeg, and cloves. These soft, bite-size cookies with slightly crisp edges are sure to become a favorite with your family and friends, too.

- 4 ounces (113 grams) golden raisins (about $\frac{3}{4}$ cup packed)
- $\frac{1}{2}$ cup (120 grams) rum, brandy, bourbon, or apple juice
- 1 cup (125 grams) all-purpose flour
- $\frac{1}{2}$ teaspoon (2.5 grams) baking soda
- $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt
- $\frac{1}{4}$ teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon ground cloves
- $\frac{1}{4}$ teaspoon grated fresh nutmeg
- 4 ounces (113 grams) candied cherries, chopped (about $\frac{1}{2}$ cup packed)
- 4 ounces (113 grams) candied pineapple, chopped (about $\frac{1}{2}$ cup packed)
- $\frac{3}{4}$ cup (85 grams) chopped pecans
- $\frac{1}{3}$ cup plus 1 tablespoon (90 grams) unsalted butter, softened
- 3 tablespoons (36 grams) granulated sugar
- 2 tablespoons (28 grams) firmly packed light brown sugar
- 1 large egg (50 grams), room temperature
- $\frac{1}{2}$ teaspoon (2 grams) vanilla extract

1. In a small bowl, combine raisins and rum, brandy, bourbon, or apple juice. Cover and let stand for at least 4 hours or preferably overnight.
2. Preheat oven to 325°F (170°C). Line a baking sheet with parchment paper.
3. In a medium bowl, whisk together flour, baking soda, salt, cinnamon, cloves, and nutmeg.

4. Drain raisins, discarding any remaining liquid. Pat raisins dry with a paper towel. (Outside of raisins should be dry.) In a medium bowl, combine raisins, cherries, pineapple, and pecans. Add 1 tablespoon (8 grams) flour mixture, and stir to coat.

5. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until light and creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Add egg and vanilla; beat at low speed until well combined; scrape sides of bowl. Add flour mixture, and beat until a few streaks of flour remain. Add raisin mixture, and stir by hand until well combined.

6. Using a $1\frac{1}{2}$ -tablespoon spring-loaded scoop, scoop dough (about 28 grams each), and place on prepared pans. Cover and refrigerate for 20 minutes.

7. Line 2 baking sheets with parchment paper. Press and shape each scoop of dough into a 2-inch disk. Place 1 inch apart on prepared pan.

8. Bake until edges are golden brown, 10 to 12 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks. Store in an airtight container for up to 5 days, or freeze in an airtight container in single layers separated by parchment paper for up to 3 months. (Frozen cookies will lose their slightly crispy edges.)

Note: *These are soft cookies and best baked right after mixing due to the moisture content. If the dough is refrigerated or frozen overnight, the cookies tend to spread more when baking, but the flavor is not compromised.*

PRO TIPS

Soak raisins, measure dry ingredients, and chop your candied fruit the night before baking to save time.

Cut the cherries and pineapple in about 6 pieces each so the size of each piece is somewhat uniform.

Substitute candied ginger in place of one of the candied fruits (equal amounts) for a delicious twist.

SPICED BROWNEB BUTTER SUGAR COOKIES WITH ROYAL ICING

Makes about 36 cookies

Recipe by *Bake from Scratch*

Royal icing cookies get a warmly spiced, buttery twist in this take on a classic. The citrusy, herbal hit of cardamom is balanced with the rich, nutty flavor of browned butter. Decorated as holiday lights, these cookies are sure to be showstoppers.

1½ cups (303 grams) unsalted butter, cubed
2 cups (240 grams) confectioners' sugar
1 large egg (50 grams), room temperature
2 teaspoons (8 grams) vanilla extract
3¼ cups (406 grams) all-purpose flour
1½ teaspoons (7.5 grams) baking powder
1¼ teaspoons (2.5 grams) ground cardamom
1 teaspoon (3 grams) kosher salt
Royal Icing (recipe follows)

1. Preheat oven to 400°F (200°C). Line 3 baking sheets with parchment paper.
2. In a light-colored medium saucepan, melt butter over medium heat. Cook, stirring constantly, until butter turns a medium-brown color and has a nutty aroma, 5 to 8 minutes. Remove from heat, and pour browned butter into the bowl of a stand mixer fitted with the paddle attachment. Let cool until butter starts to solidify, about 20 minutes.
3. Add confectioners' sugar to browned butter, and beat at medium speed until combined, about 1 minute, stopping to scrape sides of bowl. Add egg and vanilla, beating until combined.
4. In a medium bowl, whisk together flour, baking powder, cardamom, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating until a dough forms.
5. Divide dough in half; cover one half with plastic wrap. On a heavily floured surface, roll half of dough to ¼-inch thickness. (Lightly flour top of dough if it sticks to rolling pin; keep remaining dough covered with plastic wrap.) Using desired holiday cutters, cut dough, rerolling scraps as necessary. Using a small offset spatula, place at least 1 inch apart on prepared pans.
6. Bake, one batch at a time, until bottoms are lightly golden, 7 to 8 minutes. Let cool on pan for 5 minutes. Remove from pan, and let cool completely on wire racks. Decorate cooled cookies as desired with Royal Icing.

ROYAL ICING

Makes 6 cups

1 (2-pound) package (907 grams) confectioners' sugar
5 tablespoons (50 grams) meringue powder
¾ cup (180 grams) warm water (105°F/41°C to 110°F/43°C)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat confectioners' sugar and meringue powder at low speed until combined. With mixer on low speed, add ¾ cup (180 grams) warm water in a slow, steady stream, beating until mixture fluid, about 1 minute. Increase mixer speed to medium, and beat until stiff, 4 to 5 minutes. Store in an airtight container for up to 3 days.

CHRISTMAS LIGHT BULB COOKIES

Materials Needed:

Royal Icing (recipe precedes)
Wilton Icing Color in Red-Red, Golden Yellow, Kelly Green, Royal Blue, and Black
Water, as needed
6 pastry bags
2 Wilton No. 3 piping tips*
1 Wilton No. 1 piping tip
36 (3⅜-inch) Christmas light bulb-shaped Spiced Browned Butter Sugar Cookies with Royal Icing (recipe precedes)
Wooden picks

1. In 4 bowls, place 1¼ cups (225 grams) Royal Icing. Place ¾ cup (135 grams) in a fifth bowl, and place ¼ cup (45 grams) in a sixth bowl. Cover bowls with damp paper towels or kitchen towels to keep icing from drying out.
2. Slowly add Red-Red icing color to a bowl with 1¼ cups (225 grams) icing until desired color is reached; repeat with Golden Yellow, Kelly Green, and Royal Blue icing colors and remaining bowls with 1¼ cups (225 grams) icing in each until desired color is reached. Add water, 1 teaspoon (5 grams) at a time, until smooth ribbons fall from spatula and settle back down into icing after 10 seconds. Cover each bowl with a damp towel.
3. Slowly add Black icing color to bowl with ¾ cup (135 grams) icing until desired color is reached. Add water, 1 teaspoon (5 grams) at a time, until smooth ribbons fall from spatula and settle back down into icing after 10 seconds. Cover with a damp towel.

cover recipe



4. Place desired colored icing (red, yellow, green, or blue) into a pastry bag fitted with a Wilton No. 3 piping tip. Place black icing in a pastry bag fitted with second Wilton No. 3 piping tip. Place white icing into pastry bag fitted with a Wilton No. 1 piping tip.

5. Using the black icing, pipe a rectangle along edges at base of a Spiced Browned Butter Sugar Cookie. Fill in center. Using a wooden pick, remove any air bubbles and make sure there are no gaps in icing. Using colored icing, pipe an outline around edges of bulb part of cookie and where it meets the black rectangle. Fill in center. Using a wooden pick, remove any air bubbles and make sure there are no gaps in icing. Repeat this color with 8 more cookies. Using white icing, pipe a small teardrop along one side of each cookie. Repeat with remaining colors and remaining Spiced Browned Butter Sugar Cookies. (Each color should make 9 cookies.) Let icing dry completely, 2 to 3 hours.

6. Place remaining black Royal Icing in a pastry bag fitted with a Wilton No. 1 piping tip. Pipe 3 straight lines on black top of each cookie. Let harden completely, about 30 minutes. Store in an airtight container for up to 1 week.

**One No. 3 piping tip is for the black icing, and the other is for the other colors. We would suggest washing between uses.*



MORE WAYS TO DECORATE

Find two more ways to cut and frost these cookies.

For the Star of David Cookies, go to bakefromscratch.com/star-of-david-cookies.

For the Snowflake Cookies, go to bakefromscratch.com/snowflake-cookies.



RED RUGELACH

Makes about 28 cookies

Recipe by *Bake from Scratch*

We put a spin on the classic crescent-shaped rugelach, making playful pinwheels out of our sweet, jammy filling and rich, flaky pastry. The zesty, fruity filling of these cookies gets a satisfying element of crunch from the addition of toasted walnuts, a burst of sweet from golden raisins, and a citrusy kick from the orange zest, and the enrobing pastry is blissfully crisp, light, and buttery.

- 2½ cups (313 grams) all-purpose flour
- ¼ cup (50 grams) granulated sugar
- ¾ teaspoon (2.25 grams) kosher salt
- 1 cup (227 grams) cold unsalted butter, cubed
- 8 ounces (226 grams) cold cream cheese, cubed
- 1 teaspoon (4 grams) vanilla extract
- ⅔ cup (75 grams) finely chopped toasted walnuts
- ½ cup (75 grams) finely chopped golden raisins
- 1 teaspoon (2 grams) packed orange zest
- ⅔ cup (213 grams) fruit preserves*

1. In the work bowl of a food processor, place flour, sugar, and salt; pulse until combined. Add cold butter, cold cream cheese, and vanilla; process just until large clumps form, about 20 seconds. (Do not overprocess.) Turn out dough onto a lightly floured surface, and shape into a 9x8-inch rectangle. Wrap in plastic wrap, and refrigerate until firm, about 30 minutes or up to overnight.
2. In a medium bowl, stir together walnuts, raisins, and orange zest until combined.
3. On a lightly floured surface, roll dough into a 15x10-inch rectangle, about ¼ inch thick. Spread fruit spread onto dough, leaving a ½-inch border on all sides. Sprinkle walnut mixture on top of fruit spread. Starting at one long side, tightly roll up dough, jelly roll style; pinch seam to seal. Wrap in plastic wrap, and freeze until firm, about 1 hour.
4. Preheat oven to 375°F (190°C). Line baking sheets with parchment paper.
5. Unwrap dough, and let stand at room temperature for 10 to 15 minutes. Using a serrated knife, trim ends in a sawing motion. Gently cut log crosswise into ½-inch-thick slices. Place at least 1½ inches apart on prepared pans. (If dough gets soft while cutting, freeze for 5 to 10 minutes.)
6. Bake until edges are lightly golden, 15 to 20 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks. Store in an airtight container for up to 3 days.

*We used *St. Dalfour Four Fruits Spread*.

GRANDMA'S VELVET BUTTER COOKIES

Makes 40 cookies

Recipe by Lauren Newsome

Rich, buttery, melt-in-your-mouth velvet butter cookies are a nostalgic holiday staple! The simple, versatile dough comes together in no time, producing a crisp yet tender cookie. Sparkling sugar is sprinkled on top just before baking, adding not only an elegant touch but a wonderful caramelized crunch.

- 1 cup (227 grams) unsalted butter, softened
- $\frac{3}{4}$ cup (150 grams) granulated sugar
- 2 large egg yolks (37 grams)
- 2 teaspoons (8 grams) vanilla extract
- 2 cups (250 grams) all-purpose flour
- $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt
- 1 large egg white (30 grams)
- 1 teaspoon (5 grams) water
- Sparkling sugar (see Notes), for sprinkling

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and granulated sugar at medium speed until light and creamy, about 3 minutes, stopping to scrape sides of bowl. Add egg yolks, and beat until well combined, stopping to scrape sides of bowl. Beat in vanilla.

2. In a medium bowl, whisk together flour and salt. Add flour mixture to butter mixture, and beat at low speed until combined, stopping to scrape bottom and sides of bowl.

3. Turn out dough onto a lightly floured surface, and shape into a ball. Divide dough in half (about 345 grams each), and roll each half into a $1\frac{1}{2}$ -inch-thick log (about 8 inches long). Wrap each log tightly in plastic wrap, and refrigerate for 2 hours or up to overnight.

4. Preheat oven to 350°F (180°C). Line 2 baking sheets with parchment paper.

5. Using a sharp knife, slice each dough log crosswise into $\frac{1}{4}$ inch thick slices, and place 1 inch apart on prepared pans.

6. In a small bowl, whisk together egg white and 1 teaspoon (5 grams) water. Using a pastry brush, gently brush dough rounds with egg wash, and generously sprinkle with sparkling sugar.

7. Bake until edges are just turning golden brown, 8 to 10 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks. Store in an airtight container for up to 3 days.

Notes: *If you cannot find sparkling sugar, you can substitute granulated sugar or sanding sugar.*

This recipe can also be used for cutout cookies! Shape dough into a disk. Wrap in plastic wrap, and refrigerate for 2 hours. On a lightly floured surface, roll chilled dough to $\frac{1}{4}$ -inch thickness. Using desired cutters, cut dough. Bake as directed.

Photo by Lauren Newsome



Holiday TWISTS

DRESS UP THE QUINTESSENTIAL FLAVORS OF THE HOLIDAYS
WITH COOKIES THAT ADD A LITTLE KICK TO THE CLASSICS,
INCLUDING A SPIN ON THE CANDY CANE COOKIE
AND MORE CREATIVE CONCOCTIONS



Tiramisu
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WHITE CHOCOLATE-DIPPED GINGERBREAD MADELEINES

Makes 24 madeleines

Recipe by Emma Duckworth

Flavored with warming ginger, dipped in white chocolate, and sprinkled with gingersnap crumbs, these light and tender madeleines conjure the best of the holiday season.

- ½ cup (113 grams) plus 1 tablespoon (14 grams) unsalted butter, divided
- ½ cup (100 grams) superfine castor sugar
- 2 large eggs (100 grams), room temperature
- 2 tablespoons (30 grams) whole milk
- 1 tablespoon (15 grams) unsulphured molasses
- 1 cup (125 grams) all-purpose flour
- 1½ teaspoons (3 grams) ground ginger
- 1 teaspoon (5 grams) baking powder
- ½ teaspoon (2 grams) fine salt
- ½ teaspoon (1 gram) ground cinnamon
- ½ teaspoon (1 gram) ground nutmeg
- ⅔ cup (113 grams) coarsely chopped white chocolate, melted
- ¼ cup (33 grams) crushed gingersnap cookies

Garnish: confectioners' sugar

1. In a small saucepan, melt ½ cup (113 grams) butter over medium heat, stirring occasionally. Remove from heat, and pour into a small bowl. Let cool completely.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat castor sugar and eggs at medium speed until pale and thickened, about 5 minutes. Reduce mixer speed to low, and add milk and molasses, beating until combined. Scrape sides and bottom of bowl; beat until combined.

3. In a medium bowl, whisk together flour, ginger, baking powder, salt, cinnamon, and nutmeg. Add flour mixture to sugar mixture, and beat at low speed until a few flour streaks remain. Slowly pour in melted butter. Using a rubber spatula, gently fold, ensuring you don't knock out all the air. Cover with plastic wrap, and refrigerate for at least 1 hour or up to overnight.

4. Preheat oven to 350°F (180°C).

5. In a small microwave-safe bowl, heat remaining 1 tablespoon (14 grams) butter on medium in 10-second intervals, stirring between each, until melted. Using a pastry brush, brush 24 madeleine pan wells with melted butter. Lightly dust with flour, tapping out excess. Refrigerate pans until ready to use.

6. Stir batter to loosen. Scoop 1 tablespoon (15 grams) batter into deepest part of each well. (Do not level off batter in pan.) Freeze for 10 minutes.

7. Bake until tops are golden, edges are browned, and middles have risen, 8 to 10 minutes. Let cool in pans for 10 minutes. Jiggle pans to remove madeleines from wells. (If they don't come out after jiggling, run a butter knife along edges to loosen.) Let cool completely on wire racks.

8. Dip madeleines into melted white chocolate, and place on a wire rack. Immediately sprinkle gingersnaps over white chocolate. Let stand until white chocolate is set. Serve immediately. Garnish with confectioners' sugar, if desired. Store in an airtight container for up to 2 days.

Photo by Emma Duckworth

TIRAMISÙ CHEESECAKE BARS

Makes 9 bars

Recipe by Emma Duckworth

Layers of mascarpone cheesecake filling and Coffee Syrup-soaked ladyfingers sit on top of a traditional cheesecake crust. The digestive biscuit base provides the perfect foundation for this delectable cheesecake bar with a twist.

17 digestive biscuits* (250 grams)
¼ cup (50 grams) granulated sugar
1 teaspoon (5 grams) instant espresso powder
½ cup (113 grams) unsalted butter, melted
Mascarpone Filling (recipe follows)
14 ladyfingers or Savoiardi biscuits (120 grams)
Coffee Syrup (recipe follows)
1 tablespoon (5 grams) unsweetened cocoa powder
Garnish: unsweetened cocoa powder, grated dark chocolate, espresso beans

1. Spray a 9-inch square baking dish with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.
2. In the work bowl of a food processor, place digestive biscuits, sugar, and espresso powder; pulse until fine crumbs form. Add melted butter, and pulse until well combined and mixture resembles wet sand. Using your hands or the back of a spoon, press mixture into bottom of prepared pan. Refrigerate for 30 minutes.
3. Spoon half of Mascarpone Filling (about 540 grams) onto prepared crust, spreading with an offset spatula.
4. Dip a ladyfinger into Coffee Syrup, lightly coating all sides, and place on top of Mascarpone Filling in pan. Repeat with remaining ladyfingers until surface of filling in pan is covered. (You might need to break a few ladyfingers into pieces to fit.) Spoon remaining Mascarpone Filling on top of ladyfingers, and spread with an offset spatula. Cover with plastic wrap, and refrigerate for at least 6 hours or up to overnight.
5. Using excess parchment as handles, remove from pan. Trim edges, if desired. Using a large sharp knife, cut into bars, wiping knife clean between each cut.

Garnish with cocoa, grated chocolate, and espresso beans, if desired. Refrigerate in an airtight container for up to 5 days.

**We used McVitie's Digestive Biscuits.*

MASCARPONE FILLING

Makes 3½ cups

1½ cups (180 grams) confectioners' sugar
1½ cups (360 grams) heavy whipping cream
1½ cups (300 grams) cold mascarpone cheese
1½ cups (300 grams) cold cream cheese
1 teaspoon (4 grams) fine salt
1 teaspoon (4 grams) vanilla extract

1. In the bowl of a stand mixer fitted with the whisk attachment, beat all ingredients at low speed until combined. Gradually increase mixer speed to high, and beat until thickened and smooth. (Watch closely; it can overwhip quite quickly due to the high fat content from mascarpone.) Use immediately.

COFFEE SYRUP

Makes about 1 cup

¾ cup (180 grams) hot water (105°F/41°C to 110°F/43°C)
2 tablespoons (10 grams) instant espresso powder
2 tablespoons (30 grams) coffee liqueur* (optional)
1 tablespoon (12 grams) granulated sugar
1 teaspoon (4 grams) vanilla extract

1. In a medium bowl, whisk together ¾ cup (180 grams) hot water, espresso powder, liqueur (if using), sugar, and vanilla. (See Note.)

**We used Kahlúa.*

Note: You will not need all of the Coffee Syrup for the bars. Refrigerate in an airtight tight container for up to 1 week.

Photo by Emma Duckworth





EGGNOG BRÛLÉE COOKIES

Makes about 12 cookies

Recipe by Spencer Lawson

This soft sugar cookie creates the perfect Christmas flavor we all know and love. Pair the spicy nutmeg and creamy eggnog with a crunchy brûlée top and have an impressive dessert that is deceptively easy.

- 1 cup (227 grams) unsalted butter, softened
- 1 cup (200 grams) granulated sugar
- 1 cup (220 grams) firmly packed light brown sugar
- ½ cup (120 grams) prepared eggnog
- 1 tablespoon (13 grams) dark rum
- 1 teaspoon (4 grams) vanilla extract
- 2 large eggs (100 grams)
- 3 large egg yolks (56 grams)
- 2 teaspoons (10 grams) baking soda
- 1 teaspoon (3 grams) kosher salt
- 1 teaspoon (2 grams) ground cinnamon
- ½ teaspoon (1 gram) ground nutmeg
- 5½ cups (688 grams) all-purpose flour
- Garnish: granulated sugar

1. Preheat oven to 350°F (180°C). Line 3 baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium-high speed until light and fluffy, 5 to 7 minutes, stopping to scrape sides of bowl. Add eggnog, rum, and vanilla. Beat at medium speed until well combined; scrape sides of bowl. With mixer on low speed, add eggs and egg yolks, one at a time, beating until combined after each addition. Beat in baking soda, salt, cinnamon, and nutmeg. Add flour; pulse mixer between “off” and lowest setting until combined. Increase mixer speed to medium-high, and beat until well combined, 1 to 1½ minutes.
3. Using a 3-ounce spring-loaded scoop, scoop dough (about 100 grams each), and roll into balls. Place 2 inches apart on prepared pans, and refrigerate for 10 to 15 minutes.
4. Bake, one batch at a time, until puffed and edges are set, 15 to 18 minutes. Let cool on pans until firm, about 10 minutes. Remove from pans, and let cool completely on wire racks.
5. Garnish cooled cookies with granulated sugar, if desired. Using a handheld kitchen torch, carefully brown sugar. Let cool completely. Store in an airtight container for up to 1 week.

GINGERBREAD-CHEESECAKE SWIRL COOKIES

Makes about 15 cookies

Recipe by Spencer Lawson

The classic flavor of gingerbread is taken to the next level with the addition of a cream cheesecake swirl. The dough bakes up to create soft and chewy cookies, perfect for any holiday gathering.

- 1 cup (227 grams) unsalted butter, softened
- 1 cup (200 grams) granulated sugar
- 1 cup (220 grams) firmly packed light brown sugar
- 1 cup (336 grams) molasses
- 4 teaspoons (16 grams) vanilla extract, divided
- 3 large eggs (150 grams)
- 1 tablespoon (6 grams) ground ginger
- 2 teaspoons (10 grams) baking soda
- 2 teaspoons (4 grams) ground cinnamon
- 3 teaspoons (9 grams) kosher salt, divided
- 5½ cups (660 grams) whole wheat pastry flour
- 7 tablespoons plus 1 teaspoon (80 grams) diced candied ginger
- 16 ounces (454 grams) cream cheese, softened
- 2 cups (240 grams) confectioners' sugar, sifted

1. Position oven rack in center of oven. Preheat oven to 350°F (180°C). Line 3 baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, granulated sugar, brown sugar, and molasses at medium-high speed until light

and fluffy, 5 to 7 minutes, stopping to scrape sides of bowl. Add 2 teaspoons (8 grams) vanilla, and beat at medium speed until combined; scrape sides of bowl. With mixer on low speed, add eggs, one at a time, beating until combined after each addition. Beat in ground ginger, baking soda, cinnamon, and 1 teaspoon (3 grams) salt. Add flour; pulse mixer between “off” and lowest setting until combined. Add diced ginger, and beat at medium-high speed until well combined, 1 to 1½ minutes. Transfer to a large bowl.

3. Clean bowl of stand mixer. Using the whisk attachment, beat cream cheese at medium-high speed until light and fluffy, about 5 minutes. Add confectioners' sugar, and beat for 2 minutes; scrape sides of bowl. Add remaining 2 teaspoons (6 grams) salt, and remaining 2 teaspoons (8 grams) vanilla. Beat for 2 to 3 minutes.

4. Transfer half of dough to a medium bowl. Using a spatula, lightly fold in half of cream cheese mixture. (Do not overmix.) Repeat with remaining dough and remaining cream cheese mixture.

5. Using a 3-ounce spring-loaded scoop, scoop dough, and roll into balls. Place 2 inches apart on prepared pans, and refrigerate for 30 minutes.

6. Reroll dough into balls and return to pans.

7. Bake, one batch at a time, until edges are set, 14 to 16 minutes. Let cool on pans until firm, about 10 minutes. Remove from pans, and let cool completely on wire racks. Refrigerate in an airtight container for up to 1 week.





ODE-TO-PANETTONE COOKIES

Makes 25 to 28 cookies

Recipe by Kimberlee Ho

These slice-and-bake spiced cookies are filled with citrus zest and speckled with dried candied fruit and raisins. Before slicing, brush the cookie log with brandy and roll in sugar for crispy edges and a sparkly holiday finish.

- 1 cup (240 grams) brandy or orange liqueur*
- $\frac{3}{4}$ cup (118 grams) raisins
- $\frac{1}{2}$ cup (79 grams) dried fruit and peel mix*
- 1 cup plus 2 tablespoons (255 grams) cold unsalted butter, cut into $\frac{1}{2}$ -inch cubes
- $\frac{1}{2}$ cup (100 grams) granulated sugar
- $\frac{1}{4}$ cup (55 grams) firmly packed dark brown sugar
- 2 tablespoons (6 grams) orange zest (about 1 medium navel orange)
- 1 tablespoon (3 grams) lemon zest (about 1 large lemon)
- 1 teaspoon (4 grams) almond extract
- $2\frac{1}{4}$ cups (281 grams) all-purpose flour
- $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt
- $\frac{1}{4}$ cup (50 grams) turbinado sugar or Demerara sugar

Gold sanding sugar (optional)

1. In a medium bowl, combine brandy or liqueur, raisins, and fruit and peel mix. Cover and let stand overnight.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, granulated sugar, brown sugar, orange zest, lemon zest, and almond extract at medium-high speed until super light and creamy, 3 to 5 minutes, stopping to scrape sides of bowl. Add flour and salt, and beat at low speed just until combined.

3. Drain raisin mixture, reserving soaking liquid. Add raisin mixture to dough, and beat at low speed just until combined. Divide dough in half, and place each half on a large piece of plastic wrap. Shape each half into a smooth 2- to $2\frac{1}{4}$ -inch-wide log. Wrap in plastic wrap, and refrigerate for at least 2 hours.

4. Preheat oven to 325°F (170°C). Line 2 rimmed baking sheets with parchment paper.

5. On a plate, combine turbinado sugar or Demerara sugar and sanding sugar (if using).

6. Using a pastry brush, brush dough logs with reserved soaking liquid. Roll logs in sugar mixture. Cut each log crosswise into $\frac{1}{2}$ -inch slices. Place about 1 inch apart on prepared pans.

7. Bake until edges are just beginning to brown, 15 to 18 minutes, rotating pans halfway through baking. (See Note.) Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks. Store in an airtight container for up to 4 days.

MAKE AHEAD

Recipe can be prepared through step 3 and refrigerated for up to 1 week.

**We used Grand Marnier and Paradise Holiday Fruit Old English Fruit & Peel Mix.*

Note: A $2\frac{1}{2}$ - to 3-inch round cutter can be used to form still-warm cookies into a more circular shape, if desired. Place cutter around 1 cookie; gently move cutter in a circular, counterclockwise motion while making contact with edges of cookie until desired shape is reached. Repeat as needed.

Photo by Kimberlee Ho

RED VELVET CANDY CANE COOKIES

Makes 18 cookies

Recipe by Kimberlee Ho

The classic candy cane twist cookie made with red velvet cookie dough, sugar cookie dough, and a hint of peppermint! Kids will love helping make these, and they'll really enjoy leaving them for Santa Claus. Topped with a sparkling sugar sprinkle for extra texture and a sparkly holiday finish, these ship well to friends and family who are far away.

- $\frac{3}{4}$ cup (170 grams) unsalted butter, room temperature
- $\frac{3}{4}$ cup (150 grams) granulated sugar
- 1 large egg, room temperature
- 2 tablespoons (30 grams) whole milk
- $1\frac{1}{2}$ teaspoons (6 grams) vanilla extract
- 1 teaspoon (4 grams) peppermint extract
- $2\frac{1}{4}$ cups (281 grams) all-purpose flour
- $\frac{1}{2}$ teaspoon (2.5 grams) baking powder
- $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt
- $\frac{1}{4}$ cup (21 grams) unsweetened cocoa powder
- 2 tablespoons (30 grams) whole buttermilk
- $\frac{1}{2}$ teaspoon red gel food coloring
- 1 large egg white (30 grams)
- 1 tablespoon (15 grams) water
- 2 tablespoons (32 grams) sparkling sugar

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and granulated sugar until light and creamy, about 3 minutes, stopping to scrape sides and bottom of bowl with a spatula. Beat in egg, milk, and extracts until combined.
2. In a medium bowl, whisk together flour, baking powder, and salt. Add flour mixture to butter mixture; beat at low speed just until combined.
3. Turn out half of dough (about 2 cups [about 350 grams]) onto a piece of plastic wrap. Shape into a disk, and wrap in plastic wrap.

4. Add cocoa and buttermilk to remaining dough, and beat at low speed just until combined; add food coloring, and beat until evenly distributed. Turn out dough onto a sheet of plastic wrap. Shape into a disk, and wrap in plastic wrap. Refrigerate doughs for at least 3 hours.

5. Using a spring-loaded scoop, scoop plain dough into tablespoonful-size pieces (about 17 grams each). Roll each piece into a smooth ball; roll each into a 6- to 7-inch rope. Refrigerate until ready to use. Repeat with red dough, and refrigerate for 30 minutes.

6. Preheat oven to 350°F (180°C). Line 2 baking sheets with parchment paper.

7. Place 1 plain dough rope next to 1 red dough rope on the prepared baking sheets, 6 to a sheet; gently twist ropes around each other, pressing both ends together and curving the top end over to form cane shape. Repeat with remaining dough ropes. (If dough begins to be too soft to shape, refrigerate for 15 minutes to help it firm back up.) Refrigerate for 10 minutes.

8. In a small bowl, whisk together egg white and 1 tablespoon (15 grams) water. Lightly brush dough with egg wash; sprinkle with sanding sugar.

9. Bake until edges are slightly golden brown, 10 to 12 minutes. Let cool completely on pans. Store in an airtight container for up to 4 days.

PRO TIP

If the cookie dough breaks apart a little while twisting the ropes together, simply press it back together. The breaks and seams will not show once baked.

Photo by Kimberlee Ho





PECAN STICKY BARS

Makes 16 bars

Recipe by Cheryl Norris

These chewy bars combine the flavors of cinnamon, butter, oats, and pecans with a caramel pecan topping. They're simple yet full of flavor.

- ¾ cup (94 grams) all-purpose flour**
- ¾ cup (63 grams) quick-cooking oats**
- ½ cup (100 grams) granulated sugar**
- ¼ cup (28 grams) finely chopped toasted pecans**
- 2 teaspoons (10 grams) baking powder**
- ½ teaspoon (1 gram) ground cinnamon**
- ½ teaspoon (1 gram) ground nutmeg**
- ¼ teaspoon kosher salt**
- ½ cup plus 1 tablespoon (127 grams) unsalted butter, melted, plus more for brushing**

Pecan Caramel Topping (recipe follows)

- 1.** Preheat oven to 350°F (180°C). Line bottom of an 8-inch square baking pan with parchment paper, letting ends extend over sides of pan. Brush sides of pan with melted butter.
- 2.** In a large bowl, whisk together flour, oats, sugar, pecans, baking powder, cinnamon, nutmeg, and salt until combined. Add melted butter, and stir until no flour streaks remain. Transfer to prepared pan, pressing into bottom of pan.
- 3.** Bake until edges are browned, about 20 minutes, rotating pan halfway through baking. Immediately pour Pecan Caramel

Topping on top, spreading with an offset spatula. Let cool completely, 1½ to 2 hours.

- 4.** Using an offset spatula, loosen caramel from sides of pans. Using excess parchment as handles, remove from pan, and cut into bars. Store with wax paper between layers in an airtight container for up to 3 weeks.

PECAN CARAMEL TOPPING

Makes 1½ cups

- 1 cup plus 1 teaspoon (225 grams) firmly packed light brown sugar**
- ½ cup plus 1 tablespoon (127 grams) unsalted butter, room temperature**
- ½ cup (120 grams) heavy whipping cream**
- 2 tablespoons (42 grams) light corn syrup**
- 2 teaspoons (8 grams) vanilla extract**
- ½ teaspoon (1.5 grams) kosher salt**
- ¼ teaspoon ground cinnamon**
- 4 ounces (113 grams) pecans, coarsely chopped**

- 1.** In a 4-quart saucepan, heat brown sugar, butter, cream, and corn syrup over medium heat, whisking constantly, until sugar is dissolved and butter is melted. Cook, stirring occasionally, until an instant-read thermometer registers 240°F (116°C). Remove from heat, and stir in vanilla, salt, and cinnamon. Stir in pecans. Use immediately.

Photo by Cheryl Norris

Sandwich COOKIES

FROM BUTTERY SPRITZ COOKIES WITH RASPBERRY JAM TO OATMEAL SANDWICH COOKIES PACKED WITH A SPIRITED FILLING, THESE ARE THE COOKIES THAT COME WITH ALL THE EXTRA TRIMMINGS





Chewy Oatmeal Cookies
with Spiced Rum
Caramel Buttercream



BUTTERY SPRITZ AND RASPBERRY SANDWICH COOKIES

Makes 24 sandwich cookies

Recipe by Annalise Sandberg

These classic soft and buttery spritz cookies are pressed into fun holiday shapes and then sandwiched together with raspberry jam, for the perfect poppable holiday treat.

- 1 cup (227 grams) unsalted butter, softened
- $\frac{2}{3}$ cup (133 grams) granulated sugar
- 2 large eggs (100 grams)
- 1 teaspoon (4 grams) vanilla extract
- $\frac{1}{2}$ teaspoon (2 grams) almond extract
- $2\frac{1}{4}$ cups (281 grams) all-purpose flour
- $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt
- Sparkling sugar (optional)
- 1 cup (320 grams) seedless raspberry jam

1. Preheat oven to 400°F (200°C).
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and granulated sugar at medium-high speed until pale and creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in extracts. Add flour and salt, and beat at low speed until just combined. (Dough will be soft.)
3. Add dough to a cookie press fitted with your desired shape (tree, snowflake, wreath, etc.). Press dough 1 inch apart onto ungreased sheets.
4. Bake, one batch at a time, until cookies appear dry and bottoms are just barely golden brown, 8 to 10 minutes. Immediately sprinkle with sparkling sugar (if using). Let cool completely on pans.
5. Spread $\frac{1}{2}$ teaspoon (3.5 grams) jam onto flat sides of half of cookies. Place remaining cookies, flat sides down, on top of jam. Store in an airtight container for up to 4 days.

PRO TIP

If your raspberry jam isn't seedless, warm the jam in a small saucepan over medium heat to thin it out and then strain the jam through a fine-mesh sieve, discarding solids.

Photo by Annalise Sandberg

HOT COCOA CREAM PIES

Makes 12 to 15 sandwich cookies

Recipe by Josh Lehenbauer

Pillowy Marshmallow Buttercream pressed between two soft and chewy milk chocolate cookies makes for warm and cozy “hot cocoa” hugs with every bite.

- 8 ounces (226 grams) 30% cacao milk chocolate, chopped
 - ½ cup (113 grams) cold unsalted butter
 - ¾ cup (150 grams) granulated sugar
 - ¾ cup (170 grams) firmly packed light brown sugar
 - 2 large eggs (100 grams)
 - 1 teaspoon (4 grams) vanilla extract
 - 1¼ cups (156 grams) all-purpose flour
 - 3 tablespoons (15 grams) Dutch process cocoa powder
 - 1 teaspoon (5 grams) baking powder
 - ½ teaspoon (1.5 grams) kosher salt
- Marshmallow Buttercream (recipe follows)

1. In the top of a double boiler, combine chocolate and cold butter. Cook over simmering water, stirring occasionally, until melted and smooth. Remove from heat, and let cool for 15 minutes.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat sugars and eggs at medium-high speed for 4 minutes, stopping to scrape sides of bowl halfway through mixing and after mixing. With mixer on low speed, slowly add chocolate mixture, beating until well combined, about 1 minute. Beat in vanilla.
3. In a medium bowl, whisk together flour, cocoa, baking powder, and salt. Sift flour mixture over sugar mixture, and gently fold with a silicone spatula until combined and no streaks of flour remain. Let dough stand, uncovered, for 30 minutes to hydrate. (This allows some of the moisture to redistribute, giving you a more scoop-able dough, deeper flavor, and even bake).
4. Preheat oven to 350°F (180°C). Line several baking sheets with parchment paper.

5. Using a 1½-tablespoon spring-loaded scoop, scoop dough, and place 3 to 4 inches apart on prepared pans.
6. Bake, one batch at a time, until edges are set, centers are still soft, and tops look crackly, 9 to 13 minutes. Let cool on pan for 10 minutes. (Cookies will deflate and become even more crackly on top as they cool). Remove from pan, and let cool completely on wire racks.
7. Place Marshmallow Buttercream in a pastry bag fitted with a wide round piping tip (Wilton No. 12 or 2A). Pipe buttercream in a spiral motion onto flat sides of half of cookies. Place remaining cookies, flat sides down, on top of buttercream. Best enjoyed same day. Store in an airtight container for up to 2 days, or refrigerate in an airtight container for up to 5 days. If refrigerating, let stand at room temperature for 30 minutes to 1 hour before serving to let buttercream soften.

MARSHMALLOW BUTTERCREAM

Makes 4 cups

- 1 cup (227 grams) unsalted butter, softened
- 4 cups (480 grams) confectioners' sugar, sifted
- 7 ounces (198 grams) marshmallow crème

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium-high speed until fluffy, about 2 minutes. Scrape sides of bowl. With mixer on low speed, add confectioners' sugar, ½ cup (60 grams) at a time, beating until combined after each addition (1 to 2 minutes total). Increase mixer speed to medium-high, and beat for 2 minutes. Using a spatula, gently fold in marshmallow crème until combined. Refrigerate in an airtight container until ready to use.

Photo by Josh Lehenbauer





CRANBERRY-ORANGE LINZER COOKIES

Makes about 24 sandwich cookies

Recipe by Allie Roomberg

Bursting with warm holiday flavor, these pretty sandwich cookies will take the traditional classic to a whole new level.

- 1 cup (227 grams) unsalted butter, softened
- 1 cup (200 grams) granulated sugar
- 2 large eggs (100 grams)
- 2¾ cups (344 grams) all-purpose flour
- ¾ cup (72 grams) almond meal
- ½ cup (64 grams) cornstarch
- 2½ tablespoons (7.5 grams) orange zest (about 1 navel orange)
- 2 teaspoons (4 grams) ground cinnamon
- ¾ teaspoon (2 grams) kosher salt
- ¼ teaspoon ground cloves
- Cranberry Preserves (recipe follows)
- Garnish: confectioners' sugar

1. Line baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and granulated sugar at medium-low speed until smooth and creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, and beat until combined, scraping sides and bottom of bowl. Add flour, almond meal, cornstarch, orange zest, cinnamon, salt, and cloves, and beat at low speed until dough comes together and begins to pull away from sides of bowl.
3. Working with a handful of dough at a time, between 2 sheets of parchment paper, roll dough to ⅜-inch thickness.

Refrigerate for 40 minutes.

4. Using a 2½-inch round cutter, cut dough. Using a mini heart-shaped cutter, cut center from half of rounds. Place ½ inch apart on prepared pans. Refrigerate for 20 minutes or freeze for 10 minutes.
5. Preheat oven to 375°F (190°C).
6. Bake until set and edges are barely beginning to turn golden, 10 to 12 minutes. Let cool completely.
7. Spread a thin layer of Cranberry Preserves on flat sides of all solid cookies. Place cookies with cutouts, flat sides down, on top of preserves. Garnish with confectioners' sugar, if desired. Store in an airtight container for up to 3 days.

CRANBERRY PRESERVES

Makes about 3 cups

- 3 cups (330 grams) fresh or frozen* cranberries
- ¾ cup (150 grams) granulated sugar
- ⅛ teaspoon kosher salt
- 2 tablespoons (30 grams) water

1. In a medium heavy-bottomed saucepan, cook cranberries, sugar, and salt over medium-high heat, stirring constantly, until cranberries begin to burst and mixture is boiling. Reduce heat to low, and stir in 2 tablespoons (30 grams) water. Simmer, stirring occasionally, for 5 minutes. Transfer to a heatproof bowl, and let cool completely.

**If using frozen cranberries, there's no need to thaw. Simply cook as directed.*

Photo by Allie Roomberg

CHEWY OATMEAL COOKIES WITH SPICED RUM CARAMEL BUTTERCREAM

Makes 30 sandwich cookies

Recipe by Lori Sepp

My family's favorite cookie when I was growing up was crème-filled oatmeal cookies, so much so that many of my childhood memories—from schooltime snacks to grab-and-go vacation snacks—include these cookies. We always had them on hand. I decided to take my love of the nostalgic favorite and the indulgence of the season and create a new tradition of next-level deliciousness with this homemade version.

- 3 cups (240 grams) old-fashioned oats
- 1 cup (227 grams) unsalted butter, softened
- 1 cup (220 grams) firmly packed dark brown sugar
- ½ cup (100 grams) granulated sugar
- 2 large eggs (100 grams)
- 1 tablespoon (21 grams) unsulphured molasses
- 2 teaspoons (8 grams) vanilla extract
- 2 cups (250 grams) all-purpose flour
- 4 teaspoons (20 grams) baking powder
- 1 tablespoon (6 grams) ground cinnamon
- 2 teaspoons (4 grams) ground nutmeg
- 1 teaspoon (3 grams) kosher salt
- ½ teaspoon (2.5 grams) baking soda
- ½ teaspoon (1 gram) ground ginger

Spiced Rum Caramel Buttercream (recipe follows)

1. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
2. In the work bowl of a food processor, pulse oats 5 times (1-second pulses). (This gives oats varying consistencies; don't overprocess.)
3. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until light and fluffy, about 3 minutes, stopping to scrape sides of bowl. Add egg, and beat at low speed until combined; scrape sides of bowl. Beat in molasses and vanilla until combined.
4. In a medium bowl, whisk together flour, baking powder, cinnamon, nutmeg, salt, baking soda, and ginger. With mixer on low speed, gradually add flour mixture, beating until combined. Add oats, beating until well combined.
5. Using a 1-tablespoon spring-loaded scoop, scoop dough (about 15 grams each), and place 2 inches apart on prepared pans.
6. Bake until golden brown, 8 to 10 minutes. Let cool on pans for 10 minutes. Remove from pans, let cool completely on wire racks.
7. Place Spiced Rum Caramel Buttercream in a pastry bag fitted with a large open star piping tip (Wilton 1M). Piping buttercream in a circular motion onto flat sides of half of cookies, leaving a ¼-inch border around edges. Place remaining cookies, flat sides down, on

top of buttercream, and gently press together. Store in an airtight container for 3 days, or refrigerate in an airtight container for up to 5 days.

PRO TIPS

Make the Spiced Rum Caramel and cookie dough ahead—freezing the balls of dough—to allow for easy assembly on baking days. Add 1 to 2 minutes to the bake time for frozen cookie dough.

A 4- to 5-inch round cutter can be used to form still-warm cookies into a more circular shape, if desired. Place cutter around 1 cookie; gently move cutter in a circular counterclockwise motion while making contact with edges of cookie until desired shape is reached. Repeat as needed.

SPICED RUM CARAMEL BUTTERCREAM

Makes 2½ cups

- 1 cup (200 grams) granulated sugar
 - 4 large egg whites (120 grams)
 - ¼ teaspoon cream of tartar
 - 1 cup (227 grams) cold unsalted butter, cut into small cubes
 - 1 teaspoon (4 grams) vanilla extract
- Spiced Rum Caramel (recipe follows)
- ¼ teaspoon grated fresh nutmeg (optional)

1. In the heatproof bowl of a stand mixer, whisk together sugar, egg whites, and cream of tartar by hand until combined. Place bowl over a saucepan of simmering water (see Notes), and cook, whisking constantly, until sugar dissolves and an instant-read thermometer registers 158°F (70°C), about 5 minutes.
2. Carefully return bowl to stand mixer. Using the whisk attachment (see Notes), beat at high speed until bowl is still fairly warm to the touch but not too hot, 2 to 3 minutes. Reduce mixer speed to low, and add butter, 1 cube at a time, beating for about 5 seconds after each addition. Add vanilla, and increase mixer speed to medium, beating until well combined. (Mixture may look curdled, but keep mixing and it will come together.) Beat until stiff peaks form; scrape sides of bowl. With mixer on low speed, gradually add Spiced Rum Caramel, beating until smooth and well combined.
3. Switch to the paddle attachment. Beat at low speed for about 2 minutes, stopping to scrape sides of bowl. Add nutmeg (if using), and beat until combined. Refrigerate in an airtight container for up to 5 days, or freeze in an airtight container for up to 1 month. Let come to room temperature and rewhip before using.



Notes: *Ensure the bottom of the mixer bowl does not touch the water.*

Ensure that the whisk attachment is completely clean and free of any oil, as any fat will deflate the egg whites, breaking the meringue.

SPICED RUM CARAMEL

Makes about $\frac{3}{4}$ cup

- $\frac{1}{4}$ cup (57 grams) unsalted butter
- $\frac{3}{4}$ cup (165 grams) firmly packed light brown sugar
- $1\frac{1}{2}$ teaspoons (11 grams) light corn syrup
- $\frac{1}{4}$ cup (60 grams) heavy whipping cream
- $1\frac{1}{2}$ tablespoons (23 grams) spiced rum*
- $\frac{1}{2}$ teaspoon (2 grams) vanilla extract

1. In a medium saucepan, melt butter over medium heat. Add brown sugar and corn syrup. Stir once, and cook for about 2 minutes. Stir in cream, and bring to a boil; cook, stirring occasionally, for about 2 minutes. Stir in rum and vanilla. (Be careful, as mixture will splatter.) Cook until an instant-read thermometer registers 230°F (110°C), 8 to 9 minutes. Pour into a heatproof glass jar, and let cool. Refrigerate for up to 2 weeks. (Caramel will thicken.)

**I used Austrian Stroh 80 Rum, and it gives a very distinct flavor (think butter rum-flavored Life Savers) that you won't have with other brands.*

Note: *If Spiced Rum Caramel is made ahead of time, rewarm in a small saucepan until just melted, or microwave on high in 15-second intervals, stirring between each, until melted and smooth. You want it to be smooth and pourable, not hot or warm.*



MELTING MOMENTS SANDWICH COOKIES WITH CRANBERRY BUTTERCREAM

Makes about 15 sandwich cookies

Recipe by Emma Duckworth

These wonderful cookies make a fabulous gift for your family or friends. Place a couple in a gift bag or a decorative container, wrap and box securely, and hand deliver for a beautiful festive gift.

1 cup (227 grams) unsalted butter, softened
⅓ cup (40 grams) confectioners' sugar, plus more for dipping
1 teaspoon (4 grams) vanilla extract
1½ cups (188 grams) all-purpose flour
6 tablespoons (48 grams) cornstarch
1 teaspoon (4 grams) fine salt
Cranberry Buttercream (recipe follows)
Garnish: confectioners' sugar

1. Preheat oven to 325°F (170°C). Line 2 baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, confectioners' sugar, and vanilla at medium speed until light and creamy, about 5 minutes.
3. In a medium bowl, sift together flour, cornstarch, and salt; whisk until combined. With mixer on low speed, gradually add flour mixture to butter mixture beating until a soft dough forms.
4. Scoop dough by teaspoonfuls (about 15 grams each). Using lightly floured hands, roll into balls. (If dough begins to soften, refrigerate for 15 minutes and try again.) Place 1 to 1½ inches apart on prepared pans. Gently press each ball ever so slightly. Using a fork dipped in confectioners' sugar, press tines into dough to decorate.
5. Bake until very light golden in color, 10 to 15 minutes, rotating pans halfway through baking. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks.
6. Spoon Cranberry Buttercream into a pastry bag fitted with a closed star piping tip. Pipe buttercream onto flat sides of half of cookies. (Alternatively, use a teaspoon to spoon buttercream onto flat sides of half of cookies). Place remaining cookies, flat

sides down, on top of buttercream, and gently press together. (Refrigerate any remaining buttercream in an airtight container for up to 2 weeks.) Let stand until buttercream is set. Store in an airtight container for up to 5 days.

CRANBERRY BUTTERCREAM

Makes 1 cup

2 cups (200 grams) fresh or frozen cranberries
½ cup (100 grams) granulated sugar
¼ cup (60 grams) water
2 tablespoons (30 grams) fresh orange juice
1 cup (227 grams) unsalted butter, softened
1 tablespoon (6 grams) packed orange zest (from the zest of 1 large orange)
2 cups (240 grams) confectioners' sugar
½ teaspoon (1 gram) fine sea salt

1. In a medium saucepan, bring cranberries, granulated sugar, ¼ cup (60 grams) water, and orange juice to a boil over medium heat; reduce heat, and simmer until thickened and cranberries have popped, about 15 minutes. Remove from heat, and let cool completely.
2. Transfer cranberry sauce to the container of a blender; pulse until smooth. Reserve 3 tablespoons (45 grams); refrigerate remaining sauce in an airtight container for up to 1 week. (See Note.)
3. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and orange zest at medium speed until pale, about 2 minutes. Sift confectioners' sugar and salt into bowl, and beat until light and fluffy, about 4 minutes. Add 2 tablespoons (30 grams) reserved cranberry sauce, and beat until frosting is fluffy and softened, about 1 minute. Add remaining 1 tablespoon (15 grams) reserved cranberry sauce if necessary, beating until combined. Use immediately.

Note: Three tablespoons (45 grams) prepared cranberry preserves can be used in place of homemade cranberry sauce.

Photo by Emma Duckworth

HOT COCOA PEPPERMINT MOON PIES

Makes 12 sandwich cookies

Recipe by Kimberlee Ho

For a fun take on the classic moon pie for the holidays, chocolate brownie cookies are sandwiched with peppermint-flavored marshmallow crème filling and crushed candy canes.

- 12 ounces (340 grams) chopped 60% cacao semisweet chocolate baking bars or chocolate chips (about 2 cups)
- ½ cup (113 grams) unsalted butter, softened
- 1 cup (220 grams) firmly packed light brown sugar
- ¼ cup (50 grams) granulated sugar
- 3 large eggs (150 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract
- 1½ cups (156 grams) all-purpose flour
- ¼ cup (21 grams) unsweetened cocoa powder
- 1 teaspoon (5 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt
- Peppermint Marshmallow Filling (recipe follows)
- ¼ cup (45 grams) crushed candy canes (4 large or 8 small candy canes)

1. In the top of a double boiler, heat chocolate over simmering water, stirring occasionally, until melted. Let cool slightly.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy and pale yellow, about 2 minutes, stopping to scrape sides and bottom of bowl. Add eggs and vanilla, and beat until well combined, about 1 minute, stopping to scrape sides and bottom of bowl. Add melted chocolate, and beat at low speed until well combined. Scrape sides and bottom of bowl, and beat for 30 seconds.
3. In a medium bowl, whisk together flour, cocoa, baking powder, and salt. Add flour mixture to butter mixture, and stir gently just until combined. (Do not overmix.) Loosely cover with plastic wrap, and refrigerate for 30 to 45 minutes.
4. Preheat oven to 350°F (180°C). Line 2 baking sheets with parchment paper.
5. Scoop dough by 2 tablespoonfuls, and roll into balls.

Place at least 2 inches apart on prepared pans.

6. Bake until the tops start to crackle and the middle of the cookies no longer look wet, 11 to 13 minutes. Let cool completely on pans.
7. Place Peppermint Marshmallow Filling in a pastry bag fitted with a large round piping tip. (Alternatively, place Peppermint Marshmallow Filling in a resealable plastic bag, and cut a ½-inch opening in corner of bag.) Pipe filling onto flat sides of half of cookies. Place remaining cookies, flat sides down, on top of filling. Sprinkle exposed filling on sides with candy canes. Store cooled cookies and filling separately in airtight containers if not serving right away. Assemble just before serving for best results.

PRO TIP

If the cookie dough is sticky after removing it from the refrigerator, dampen your hands slightly to form the dough into smooth balls.

PEPPERMINT MARSHMALLOW FILLING

Makes 1¼ cups

- ½ cup (113 grams) unsalted butter, softened
- 7 ounces (198 grams) marshmallow crème
- 1¾ cups (210 grams) confectioners' sugar
- 2 to 3 tablespoons (30 to 45 grams) Peppermint Schnapps
- ½ teaspoon (2 grams) peppermint extract

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and marshmallow crème at medium speed until well combined. Add confectioners' sugar, 2 tablespoons (30 grams) schnapps, and peppermint extract. Beat at low speed for 30 seconds; gradually increase mixer speed to medium, beating until well combined and fluffy, 1 to 2 minutes. Add up to remaining 1 tablespoon (15 grams) schnapps if needed to achieve desired consistency. Store in an airtight container until ready to use. (If storing for longer than a few hours, refrigerate in an airtight container, and bring to room temperature before using.)

Photo by Kimberlee Ho



Cookies **THAT SNAP**

ENJOY THE CRISP PLEASURES OF DUTCH KRUIDNOTEN, TOFFEE COOKIES THAT CRUNCH,
AND GINGERBREAD BISCOTTI WITH BITE IN THIS CRACKLING COLLECTION





Gingerbread Biscotti
with Espresso Glaze
and Eggnog Drizzle
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CHOCOLATE GINGERBREAD COOKIES

Makes about 30 cookies

Recipe by Annalise Sandberg

You can't go wrong adding chocolate to this favorite. Traditional gingerbread cookies with cocoa powder are even more tempting than the classic.

10 tablespoons (140 grams) unsalted butter, softened
¾ cup (165 grams) firmly packed light brown sugar
½ cup (170 grams) unsulphured molasses
1 large egg (50 grams)
1 large egg yolk (19 grams)
1 teaspoon (4 grams) vanilla extract
3 cups (375 grams) all-purpose flour
½ cup (43 grams) unsweetened cocoa powder
1 teaspoon (5 grams) baking soda
½ teaspoon (1.5 grams) kosher salt
2 teaspoons (4 grams) ground ginger
2 teaspoons (4 grams) ground cinnamon
½ teaspoon (1 gram) ground allspice
½ teaspoon (1 gram) ground cloves
Vanilla Icing (recipe follows)
Garnish: silver nonpareils

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium-high speed until pale and fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add molasses, and beat until combined. Add egg and egg yolk, one at a time, beating well after each addition. Beat in vanilla.
2. In a medium bowl, whisk together flour, cocoa, baking soda, salt, ginger, cinnamon, allspice, and cloves. Add flour mixture to butter mixture, and beat at low speed just until combined.
3. Scoop dough onto a sheet of plastic wrap; using plastic wrap, shape dough into a large disk. Wrap tightly, and refrigerate for at least 2 hours or up to 3 days.

4. Preheat oven to 350°F (180°C). Line 3 baking sheets with parchment paper.
5. On a heavily floured surface, roll dough about ¼-inch thickness. Using a 4-inch gingerbread person cutter or other desired cutter, cut dough, and place 2 inches apart on prepared pans. (Roll and cut dough in batches to keep it cold and firm.)
6. Bake, one batch at a time, until puffed and cookies appear dry, 8 to 10 minutes. Let cool on pan for 5 minutes. Remove from pan, and let cool completely on wire racks.
7. Using Vanilla Icing, decorate cooled cookies as desired. Garnish with sprinkles, if desired. Let stand until icing is set, about 1 hour. Store in an airtight container for up to 5 days.

PRO TIP

A small squeeze bottle is the easiest way to decorate these cookies, but you can also use a pastry bag fitted with a small round piping tip or even a resealable plastic bag with a small corner cut out of it.

VANILLA ICING

Makes 1 cup

1 cup (120 grams) confectioners' sugar
2 to 3 tablespoons (30 to 45 grams) whole milk
1 teaspoon (7 grams) light corn syrup
½ teaspoon (2 grams) vanilla extract

1. In a small bowl, whisk together confectioners' sugar, 2 tablespoons (30 grams) milk, corn syrup, and vanilla until smooth; add up to remaining 1 tablespoon (15 grams) milk if needed to achieve desired consistency, and whisk until smooth. Store in an airtight container for up to 1 week. Whisk before using.

Photo by Annalise Sandberg

DUTCH KRUIDENOTEN

Makes about 38 cookies

Recipe by Lori Sepp

Ask anyone living in the Netherlands what cookies embody the holiday season and the first response will always be kruidenoten. These tiny, addictive, spicy, and crunchy treats can be found lining store shelves in the months of November and December, dwindling after the celebration of Sinterklaas on December 5. This holiday season, you can bring the taste of the Netherlands to your own kitchen with this simple yet highly addictive little cookie with my take on the classic. They're great for cookie exchanges and shipping, and they are guaranteed to become a favorite.

- ½ cup (76 grams) unsalted butter, softened**
- ½ cup (73 grams) firmly packed dark brown sugar**
- 1 cup (125 grams) all-purpose flour**
- ¼ cup (24 grams) blanched almond flour**
- ½ teaspoon (2.5 grams) baking powder**
- ½ teaspoon (1.5 grams) kosher salt**
- 2 teaspoons (4 grams) Spice Mix (recipe follows)**
- 1 tablespoon (5 grams) tightly packed orange zest (1 to 2 medium to large oranges)**
- 1 teaspoon (4 grams) vanilla extract**
- 4 to 5 teaspoons (20 to 25 grams) whole milk**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed for 2 minutes; scrape sides of bowl. Add brown sugar, and beat at high speed until creamy, about 2 minutes; scrape sides of bowl.
2. In a medium bowl, whisk together flours, baking powder, and salt until combined. With mixer on low speed, gradually add flour mixture and Spice Mix. (Mixture will be crumbly.) Beat in orange zest and vanilla. Add milk, 1 teaspoon (5 grams) at a time, beating until combined after each addition and a cohesive dough forms. (See PRO TIPS.)
3. Cover and refrigerate for at least 30 minutes or up to overnight.
4. Preheat oven to 325°F (170°C). Line baking sheets with parchment paper.
5. Scoop dough by ½ teaspoonfuls (about 8 grams each), and roll into balls. Place about 1 inch apart on prepared pans.
6. Bake until slightly soft when touched and bottoms are slightly browned, 14 to 16 minutes. (They shouldn't collapse.) Let cool completely on pans. Store in an airtight container for up to 2 weeks.

PRO TIPS

Taste the dough after mixing. If the flavor isn't as strong as you would like, add 1 teaspoon (2 grams) Spice Mix, and beat at low speed until combined. Do not overmix.

These cookies are delicious and addictive as is, but if you really want to take them to the next level, dip them in a simple white chocolate coating. In a small microwave-safe bowl, heat ¾ cup (128 grams) chopped white chocolate and ¼ teaspoon (1.25 grams) neutral oil (such as grapeseed or canola) on high in 30-second intervals, stirring between each, until white chocolate is melted and mixture is smooth. Let cool slightly. Using a fork, dip your cooled cookies in the coating, tapping the side of the bowl to release excess chocolate. Place on a wire rack, and let stand until coating is set. For a festive look, sprinkle with colorful sprinkles after dipping in the white chocolate coating.

SPICE MIX

Makes ¼ cup plus 2¾ teaspoons

Dutch bakeries are known for creating their own personal spice mixes for both kruidennoten and also speculaas cookies. In the Netherlands, premade spice mix is readily available in supermarkets (koek en speculaas kruiden), but nothing is as tasty as creating your own, customized to your palette. I prefer a slight kick to my mix, which is where the peppers come in, but feel free to leave them out.

- 2 tablespoons (12 grams) ground cinnamon**
- 1 tablespoon (6 grams) grated fresh nutmeg**
- 1 tablespoon (6 grams) ground ginger**
- 1 teaspoon (2 grams) ground allspice**
- ½ teaspoon (1 gram) ground cardamom**
- ½ teaspoon (1 gram) ground anise**
- ¼ teaspoon ground cloves**
- ¼ teaspoon ground red pepper (optional)**
- ¼ teaspoon ground black pepper (optional)**

1. In a small bowl, stir together cinnamon, nutmeg, ginger, allspice, cardamom, anise, cloves, red pepper (if using), and black pepper (if using). Store in an airtight container.





ICED LEMON GINGER THINS

Makes about 80 cookies

Recipe by Allie Roomberg

Delightfully thin and crisp, these wafers pack a zingy punch of bright lemon flavor, plus a hint of tongue-tingling warmth from seasonal ginger.

- ¾ cup (170 grams) unsalted butter, softened**
- 1 cup (200 grams) granulated sugar**
- 1 large egg (50 grams)**
- 1 large egg yolk (19 grams)**
- 1 tablespoon (3 grams) tightly packed lemon zest (about 1 lemon)**
- 2 tablespoons (30 grams) fresh lemon juice (about ½ lemon)**
- 1 teaspoon (4 grams) lemon extract**
- 2½ cups (313 grams) all-purpose flour**
- ½ cup (64 grams) cornstarch**
- 1½ teaspoons (3 grams) ground ginger**
- ¼ teaspoon (1.25 grams) baking soda**
- ¼ teaspoon kosher salt**
- Lemon Ginger Icing (recipe follows)**

1. Line baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium-low speed until smooth and fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg and egg yolk, beating until combined. Beat in lemon zest

and juice and lemon extract; scrape sides and bottom of bowl with a silicone spatula. Add flour, cornstarch, ginger, baking soda, and salt, and beat at low speed until dough comes together and begins to pull away from sides of bowl.

3. Working with a handful of dough at a time, between 2 sheets of parchment paper, roll dough to ⅛-inch thickness. Using a 2½-inch fluted round cutter, cut dough. Place ½ inch apart on prepared pans. Refrigerate for 40 minutes.
4. Preheat oven to 375°F (190°C).
5. Bake until set and edges are barely beginning to turn golden, 10 to 12 minutes. Let cool completely.
6. Spread a thin layer of Lemon Ginger Icing on top of cooled cookies. Store in an airtight container for up to 1 week.

LEMON GINGER ICING

Makes about 1 cup

- 1½ cups (180 grams) confectioners' sugar**
- 1½ teaspoons (1.5 grams) tightly packed lemon zest (about ½ lemon)**
- 3 tablespoons (45 grams) lemon juice (about 1 lemon)**
- ½ teaspoon (1 gram) ground ginger**

1. In a small bowl, stir together all ingredients until smooth.

Photo by Allie Roomberg

PUMPKIN BISCOTTI WITH MAPLE GLAZE

Makes 24 biscotti

Recipe by Emma Duckworth

Biscotti has the illusion of being tricky to me. This recipe dispells that myth with a one-bowl, no-mixer-required pumpkin-flavored biscotti recipe. Packed full of spices, drizzled with a maple syrup glaze, and garnished with pecans, these biscotti have all the heartwarming qualities you need during the winter months. Dunk in espresso, gift to friends, or keep all to yourself, you'll love how easy these are to make.

2½ cups (292 grams) all-purpose flour
¾ cup (147 grams) firmly packed light brown sugar
2 teaspoons (4 grams) ground cinnamon
1½ teaspoons (3 grams) ground ginger
1 teaspoon (4 grams) fine salt
½ teaspoon (2.5 grams) baking powder
½ teaspoon (1 gram) ground cloves
½ teaspoon (1 gram) ground nutmeg
½ cup (122 grams) canned pumpkin
¼ cup (57 grams) unsalted butter, melted and cooled
3 large eggs (150 grams), room temperature and lightly beaten, divided
1 teaspoon (4 grams) vanilla extract
1 teaspoon (5 grams) whole milk
Maple Glaze (recipe follows)
Garnish: chopped toasted pecans

1. Preheat oven to 350°F (180°C). Line a large baking sheet with parchment paper.
2. In a large bowl, whisk together flour, brown sugar, cinnamon, ginger, salt, baking powder, cloves, and nutmeg until combined. Make a well in center; add pumpkin, melted butter, 2 eggs (100 grams), and vanilla. Using a wooden spoon, starting from center, gently stir just until combined. Using a wooden spoon or your hands, gently knead dough a couple of times until it comes together. (Dough will feel a little sticky. If desired, refrigerate for 30 to 45 minutes to make it easier to handle when shaping.)

3. Turn out dough onto a lightly floured work surface. Using lightly floured hands, divide dough in half (about 355 grams each), and roll each half into a log. Place logs on prepared pan, and shape each into a 12-inch log (about 2 inches thick). (Leave space between logs, as dough will spread while baking.) Using moistened hands, flatten tops and smooth dough.
4. In a small bowl, whisk together remaining egg (50 grams) and milk. Brush egg wash onto logs.
5. Bake until firm and golden, 20 to 30 minutes. Let cool on pan for 10 minutes. Reduce oven temperature to 275°F (135°C).
6. Place 1 dough log on a cutting board. Using a serrated knife, cut logs diagonally into ¾-inch-thick slices. Return slices, cut side down, to pan. Repeat with remaining dough log.
7. Bake until dry and crisp, 15 to 20 minutes, turning halfway through baking. Let cool completely on pan. (See Note.)
8. Drizzle Maple Glaze over cooled biscotti. Garnish with pecans, if desired. Let stand until glaze is set. Store in an airtight container for up to 2 weeks.

Note: Once cooled, there will still be a little give in the biscotti. If you want very dry, hard biscotti, add another 10 or so minutes to the bake time in step 7.

MAPLE GLAZE

Makes about ½ cup

1 cup (120 grams) confectioners' sugar, plus more if needed
3 to 4 tablespoons (63 to 84 grams) maple syrup

1. In a medium bowl, sift confectioners' sugar. Add 3 tablespoons (63 grams) maple syrup, whisking until combined; add up to remaining 1 tablespoon (21 grams) maple syrup, 1 teaspoon (7 grams) at a time, if glaze is too thick. If glaze is too thin, add confectioners' sugar, whisking until combined and desired consistency is reached.

Photo by Emma Duckworth





MUSCOVADO TOFFEE CRUNCH COOKIES

Makes about 34 cookies

Recipe by Lauren Newsome

These toffee-filled muscovado cookies are the epitome of pure decadence. Muscovado, with its caramel notes and hints of molasses, gives these chewy treats an intensely rich flavor. The addition of buttery homemade toffee pairs perfectly. It not only amplifies that intense caramel flavor but also melts while baking, giving these cookies a wonderful crunch with each bite.

1 cup (227 grams) unsalted butter, softened
1½ cups (330 grams) firmly packed light muscovado sugar
½ cup (100 grams) granulated sugar
2 large eggs (100 grams)
1 tablespoon (13 grams) vanilla extract
3 cups (375 grams) all-purpose flour
1 teaspoon (5 grams) baking soda
1 teaspoon (5 grams) baking powder
1 teaspoon (3 grams) cornstarch
¾ teaspoon (2.25 grams) kosher salt
Toffee Pieces (recipe follows), divided
Garnish: flaked sea salt

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until light and fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
2. In a medium bowl, whisk together flour, baking soda, baking powder, cornstarch, and kosher salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined; scrape sides and bottom of bowl to make sure all flour is incorporated. Stir in 1 cup (175 grams) Toffee Pieces. Cover and refrigerate for at least 1 hour.
3. Preheat oven to 350°F (180°C). Line 3 baking sheets with parchment paper.
4. Using a 1½-tablespoon spring-loaded scoop, scoop dough (about 30 grams each), and place 2 inches apart on prepared pans. Gently press remaining Toffee Pieces into tops of dough scoops. Refrigerate until ready to bake.
5. Bake, one batch at a time, until edges are light brown and set and centers appear slightly underbaked, 10 to

12 minutes. Let cool on pan for 10 minutes. Garnish with sea salt, if desired. Remove from pan, and let cool completely on wire racks. Store in an airtight container for up to 3 days.

Notes: Because the Toffee Pieces melt while the cookies are baking, these cookies will slightly spread and lose their shape. Shaping them with a cutter as soon as they come out of the oven will ensure they have a perfect round shape. Place a cutter larger than the cookies around 1 hot cookie; gently move cutter in a circular counterclockwise motion while making contact with edges of cookie until desired shape is reached. Repeat as needed.

These cookies are very soft once they come out of the oven. It is imperative they cool for the allotted time before moving them to a wire rack to cool or they will break apart.

TOFFEE PIECES

Makes 1½ cups

½ cup (113 grams) unsalted butter
1 cup (200 grams) granulated sugar
1 teaspoon (4 grams) vanilla extract
½ teaspoon (1.5 grams) kosher salt

1. Line a rimmed baking sheet with parchment paper.
2. In a medium heavy-bottomed saucepan, melt butter over medium heat. Add sugar, vanilla, and salt, and cook, whisking constantly, until combined, about 1 minute. Using a damp pastry brush, brush off any sugar that crystallizes on sides of pan. Bring to a boil, stirring constantly with a wooden spoon; cook, stirring constantly, until mixture starts to smoke and brown and looks like melted peanut butter, about 7 minutes. Turn off heat, and stir for 1 minute.
3. Remove mixture from heat, and carefully pour onto prepared pan, letting mixture spread. Let cool and harden for 20 minutes.
4. Place toffee sheet on a cutting board or in a resealable plastic bag. Using a rolling pin or mallet, crack toffee into small pieces. Store in an airtight container for up to 5 days.

Note: While making the homemade toffee, be sure to stay by the stove and keep stirring. The sugar mixture will burn very quickly if left unattended.

Photo by Lauren Newsome

ORANGE, CINNAMON AND CARDAMOM SABLÉS

Makes 24 cookies

Recipe by Cheryl Norris

These cookies are buttery and crisp, and the cinnamon and cardamom are perfect with the orange zest and orange glaze. The taste and texture make them perfect with tea, and they're so easy to make that they're the perfect holiday cookie to send to friends.

Sablés:

- ½ cup (113 grams) unsalted butter, room temperature
- 1 cup (120 grams) confectioners' sugar, sifted
- 1 teaspoon (1 gram) firmly packed orange zest
- ½ teaspoon (1 gram) ground cinnamon
- ¼ teaspoon kosher salt
- ¼ teaspoon ground cardamom
- 1 large egg (50 grams), room temperature and lightly beaten
- 1¾ cups plus 1½ tablespoons (231 grams) all-purpose flour

Glaze:

- 1½ cups (180 grams) confectioners' sugar, sifted
- ½ teaspoon firmly packed orange zest
- 3 tablespoons (45 grams) fresh orange juice
- 1 tablespoon (15 grams) fresh lemon juice
- ⅛ teaspoon kosher salt

1. For sablés: In the bowl of a stand mixer, place butter. Sift confectioners' sugar over butter. Add orange zest, cinnamon, salt, and cardamom. Using the paddle attachment, beat at medium speed until combined, about 2 minutes; scrape sides and bottom of bowl. Add egg, and beat until combined. (Dough will look a little soupy.)

Sift flour over butter mixture, and beat at low speed until combined; scrape sides and bottom of bowl.

2. Turn out dough onto a heavily floured surface. Lightly flour top of dough, and shape into a 1-inch-thick square. Wrap in plastic wrap or wax paper, and refrigerate for at least 2 hours or up to overnight.

3. Preheat oven to 325°F (170°C). Line 2 baking sheets with parchment paper.

4. Let dough stand at room temperature for 5 minutes. On a heavily floured surface, roll dough to ¼-inch thickness.

Using desired 2-inch cutter (see Notes), cut dough, rerolling scraps as necessary, and place 1 inch apart on prepared pans. (Dough should still be cool to the touch so it can be baked right away. If the dough has become warm or really soft, refrigerate for 20 minutes.) (See Notes.)

5. Bake until slightly firm and bottoms are lightly browned, 10 to 12 minutes. Let cool on pans for 2 minutes. Remove from pans, and place on a wire rack.

6. Meanwhile, for glaze: In a medium bowl, stir together confectioners' sugar, orange zest and juice, lemon juice, and salt until fluid. (If you want a thinner consistency, add orange juice or water, 1 teaspoon [5 grams] at a time, until desired consistency is reached.)

7. Dip tops of warm cookies in glaze until coated, shaking off excess. Return cookies to wire rack. Let stand until glaze is set, about 30 minutes. Store in an airtight container for up to 2 weeks.

Notes: If cutting cookies larger than 2 or 2½ inches, you may need to add 1 to 2 minutes to the bake time.

Cut-out dough can be frozen for up to 1 month before baking and then baked directly from the freezer. You may need to add 2 to 3 minutes to the bake time.

Photo by Cheryl Norris





GINGERBREAD BISCOTTI WITH ESPRESSO GLAZE AND EGGNOG DRIZZLE

Makes 12 biscotti

Recipe by Connie Chong

Perfectly spiced gingerbread biscotti will draw a crowd together as it fills the home with the warm scent of the holidays. Add as much or as little of the glaze and drizzle to give this crunchy cookie a little sweetness.

Biscotti:

- ½ cup (113 grams) unsalted butter, softened
- ½ cup (100 grams) granulated sugar
- ½ cup (110 grams) firmly packed dark brown sugar
- ⅓ cup (113 grams) dark molasses
- 2 large eggs (100 grams)
- ¾ cups (406 grams) all-purpose flour
- 1 tablespoon (15 grams) baking powder
- 1½ teaspoons (3 grams) ground ginger
- 1 teaspoon (2 grams) ground cinnamon
- ½ teaspoon (1 gram) ground allspice
- ½ teaspoon (1 gram) ground cloves
- ¼ teaspoon kosher salt

Glaze:

- 1 cup (120 grams) confectioners' sugar
- 2 teaspoons (10 grams) whole milk
- 1 teaspoon (5 grams) brewed espresso
- 1 teaspoon (4 grams) vanilla extract

Drizzle:

- ¼ cup (30 grams) confectioners' sugar
- ½ teaspoon (2.5 grams) prepared eggnog
- ¼ teaspoon (1 gram) vanilla extract

1. Preheat oven to 350°F (180°C). Line a large baking sheet with parchment paper.
2. For biscotti: In the bowl of a stand mixer fitted with the paddle attachment, beat butter, granulated sugar, and brown sugar at medium speed until light and fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add molasses and eggs, and beat until smooth.

3. In a medium bowl, stir together flour, baking powder, ginger, cinnamon, allspice, cloves, and salt. With mixer on low speed, add flour mixture, 1 cup at a time, to butter mixture, beating just until combined and a dough forms.

4. Using greased hands, divide dough in half. Place on prepared pan. Shape each half into a 6x4-inch flattened rectangle with rounded ends. Refrigerate until ready to bake.

5. Bake, one batch at a time, for 15 minutes. Check that loaves still holds its shape. If reshaping is needed, using a butter knife, carefully push sides of loaf to reshape. Bake until a wooden pick inserted in center comes out clean, 15 to 20 minutes more. Let cool on a wire rack for 15 minutes.

6. Using a chef's knife, cut loaves crosswise into 1-inch thick slices. Place slices, cut side down, on pans.

7. Bake for 10 minutes. Turn biscotti, and bake until dry to the touch, about 10 minutes more. Remove from pans, and let cool completely on wire racks.

8. For glaze: In a small bowl, whisk together confectioners' sugar, milk, espresso, and vanilla until smooth. (If glaze is too runny, add confectioners' sugar, 1 teaspoon [2 grams] at a time, until desired consistency is reached. If glaze is too thick, add espresso, 1 teaspoon [5 grams] at a time, until desired consistency is reached.) Dip a pastry brush into glaze, letting excess drip off. Brush glaze diagonally across center of biscotti. Let stand until dry, about 10 minutes.

9. For drizzle: In a small bowl, whisk together confectioners' sugar, eggnog, and vanilla until smooth. Pour glaze into a pastry bag, and cut a small opening in tip. Drizzle glaze crosswise onto glazed portion of biscotti. Let stand until drizzle is set. Store in an airtight container for up to 1 week.

Photo by Connie Chong

Chocolate DECADENCE

WHETHER PAIRED WITH BRIGHT SATSUMAS, BUTTERY GRAHAM CRACKERS, OR WINTRY PEPPERMINT, WE CAN ALL AGREE, CHOCOLATE MAKES EVERY COOKIE EXTRA SPECIAL



Chocolate Cookies
with Peppermint Cream
Cheese Frosting
page 103



Chocolate Chip Graham
Cracker Cookies
page 107



SATSUMA BROWNIE COOKIES

Makes about 30 cookies

Recipe by Allie Roomberg

These rich, fudgy brownie cookies feature a deep, dark chocolate punch along with a sunny hit of bright, seasonal satsuma flavor.

- 1⅓ cups (267 grams) granulated sugar
- 1 cup (85 grams) unsweetened cocoa powder
- ¾ cup (170 grams) unsalted butter, melted
- 1 large egg (50 grams)
- 1 large egg yolk (19 grams)
- 1 tablespoon (9 grams) tightly packed satsuma zest
- ⅓ cup (80 grams) fresh satsuma juice (about 2 satsumas)
- 1 teaspoon (4 grams) vanilla extract
- 1 cup (125 grams) all-purpose flour
- 1½ teaspoons (7.5 grams) baking powder
- ¼ teaspoon kosher salt
- 2 cups (340 grams) 60% cacao bittersweet chocolate chips, plus more for topping

1. Line baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat sugar, cocoa, and melted butter at medium speed until combined. Add egg and egg yolk, and beat at high speed until smooth. With mixer on medium speed, beat in satsuma zest and juice and vanilla; scrape sides and bottom of bowl with a silicone spatula. Add flour, baking powder, and salt, and beat at low speed until a few streaks of flour remain. Fold in chocolate chips by hand.
3. Using a ½-tablespoon spring-loaded scoop, scoop dough (about 28 grams each) and place 2 inches apart on prepared pans. Refrigerate for at least 20 minutes or up to 1 hour.
4. Preheat oven to 375°F (190°C). Roll chilled dough into rounded balls, if desired, and top with more chocolate chips.
5. Bake until edges are set but centers are still quite soft, 9 to 12 minutes. Let cool on pan for 5 minutes. Remove from pans, and let cool completely on wire racks. Refrigerate in an airtight container for up to 3 days.

Photo by Allie Roomberg

CHOCOLATE COOKIES WITH PEPPERMINT CREAM CHEESE FROSTING

Makes about 15 cookies

Recipe by Spencer Lawson

This recipe takes the classic taste of an Oreo and elevates it with a holiday twist. The black cocoa-rich cookie are soft, chewy, and chocolaty. Combine that with a tangy yet minty frosting and the flavor can't be beat.

- $\frac{3}{4}$ cup plus 2 tablespoons (198 grams) all-vegetable shortening
- 1 cup (200 grams) granulated sugar
- 1 cup (210 grams) firmly packed light brown sugar
- $\frac{2}{3}$ cup (50 grams) black cocoa powder
- $\frac{1}{2}$ cup (120 grams) hot water (160°F/71°C to 180°F/82°C)
- 2 teaspoons (8 grams) vanilla extract
- 1 teaspoon (4 grams) peppermint extract
- 3 large eggs (150 grams)
- 2 teaspoons (10 grams) baking soda
- 1 teaspoon (3 grams) kosher salt
- $4\frac{1}{2}$ cups (563 grams) all-purpose flour
- Peppermint Cream Cheese Frosting (recipe follows)
- Garnish: crushed hard peppermint candies

1. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat shortening and sugars at medium-high speed until light and fluffy, 5 to 7 minutes, stopping to scrape sides of bowl. Add black cocoa, and beat until combined. Add $\frac{1}{2}$ cup (120 grams) hot water and extracts, and beat until combined. With mixer on low speed, add eggs, one at a time, beating until combined after each addition. Beat in baking soda and salt. Add flour; pulse mixer between “off” and lowest setting until combined. Increase mixer speed to medium-high, and beat until well combined, 1 to $1\frac{1}{2}$ minutes.
3. Using a 3-ounce spring-loaded scoop, scoop dough, and place $2\frac{1}{2}$ inches apart on prepared pans. Freeze for 10 minutes.

4. Bake until centers are puffed and edges are dry, 14 to 16 minutes, rotating pans halfway through baking. Let cool on pans until firm, about 10 minutes. Remove from pans, and let cool completely on wire racks.

5. Place Peppermint Cream Cheese Frosting in a pastry bag fitted with a large round piping tip. Starting in center, pipe frosting on top of cooled cookies in a spiral. Garnish with candies, if desired. Refrigerate in an airtight container for up to 3 days.

PRO TIP

A 4-inch round cutter can be used to form still-warm cookies into a more circular shape, if desired. Place cutter around 1 cookie; gently move cutter in a circular, counterclockwise motion while making contact with edges of cookie until desired shape is reached. Repeat as needed.

PEPPERMINT CREAM CHEESE FROSTING

Makes 3 cups

- $\frac{1}{2}$ cup (113 grams) unsalted butter, softened
- 8 ounces (226 grams) cream cheese, softened
- 3 cups (360 grams) confectioners' sugar, sifted
- 1 teaspoon (3 grams) kosher salt
- 1 teaspoon (4 grams) vanilla extract
- $\frac{1}{2}$ teaspoon (2 grams) peppermint extract

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and cream cheese at medium-high speed until light and fluffy, about 5 minutes. Add half of confectioners' sugar, and beat at medium-low speed for 1 minute; scrape sides of bowl. Add salt, extracts, and remaining confectioners' sugar, and beat for 1 minute. Use immediately.





CHOCOLATE HAZELNUT SNOWBALLS

Makes 38 cookies

Recipe by Lauren Newsome

These Chocolate Hazelnut Snowballs are a play on the famous Mexican wedding cookies my mom makes every year for Christmas. These cookies forgo the traditional use of pecans and get an extra boost of flavor with the addition of rich cocoa and hazelnuts. Hazelnut liqueur, cinnamon, and vanilla combine to add an extra depth of flavor to the irresistibly tender dough, making these cookies a new holiday classic.

- 1 cup (227 grams) unsalted butter, softened
- 2½ cups (300 grams) confectioners' sugar, divided
- 1 tablespoon (15 grams) hazelnut liqueur*
- ½ teaspoon (2 grams) vanilla extract
- 1¾ cups (219 grams) all-purpose flour
- ¼ cup (32 grams) cornstarch
- ¼ cup (21 grams) natural cocoa powder, sifted
- ½ teaspoon (1 gram) ground cinnamon
- ¼ teaspoon kosher salt
- 1 cup (113 grams) finely ground toasted hazelnuts (see PRO TIP)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and 1 cup (120 grams) confectioners' sugar at medium speed until light and creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Add liqueur and vanilla, and beat for 1 minute.
2. In a medium bowl, whisk together flour, cornstarch, cocoa, cinnamon, and salt. With mixer on low speed, add flour mixture

to butter mixture in two additions, beating just until combined after each addition. Stir in hazelnuts. Cover with plastic wrap, and refrigerate for 1 hour.

3. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
4. Using a 1-tablespoon spring-loaded scoop, scoop dough (about 20 grams each), and roll into balls. Place 1 inch apart on prepared pans.
5. Bake until firm to the touch and tops are dry, 11 to 14 minutes. Let cool on pans for 5 minutes.
6. In a small bowl, place remaining 1½ cups (180 grams) confectioners' sugar. Roll warm cookies in confectioners' sugar to coat. Place on wire racks, and let cool for 10 minutes. Roll in confectioners' sugar again to coat. Let cool completely on wire racks. Store in an airtight container for up to 5 days.

**I used Frangelico.*

Photo by Lauren Newsome

PRO TIP

To toast hazelnuts: Preheat oven to 350°F (180°C). Arrange hazelnuts in a single layer on a parchment paper-lined baking sheet. Bake until browned and fragrant, 10 to 12 minutes, stirring halfway through baking. Wrap hazelnuts in kitchen towel, and let stand for 1 minute to steam. Rub hazelnuts in the towel to remove skin. Return to pan, and let cool completely. Transfer cooled toasted hazelnuts to the work bowl of a food processor, and process until finely ground.

CHOCOLATE CHIP GRAHAM CRACKER COOKIES

Makes 29 cookies

Recipe by Lauren Newsome

When I was growing up, my grandmother would always bring home boxes of cinnamon graham crackers. This cookie is an ode to my favorite childhood snack. Honey graham cracker crumbs encompass the sweet cinnamon-laced dough and lend these cookies their crisp edges. The addition of chocolate, which creates those melty pools we know and love, gives this cookie an indulgent boost while providing those irresistibly soft and gooey centers with each bite.

- 1 cup (227 grams) unsalted butter, softened
- $\frac{3}{4}$ cup (150 grams) granulated sugar
- $\frac{3}{4}$ cup (165 grams) firmly packed light brown sugar
- 2 large eggs (100 grams)
- 1 tablespoon (13 grams) vanilla extract
- $2\frac{1}{4}$ cups (281 grams) all-purpose flour
- 1 cup (130 grams) honey graham cracker crumbs
- 1 teaspoon (5 grams) baking soda
- 1 teaspoon (5 grams) baking powder
- $\frac{3}{4}$ teaspoon (1.5 grams) ground cinnamon
- $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt
- 15 ounces (425 grams) 56% cacao bittersweet chocolate, chopped and divided

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until light and fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.

2. In a medium bowl, whisk together flour, graham cracker crumbs, baking soda, baking powder, cinnamon, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Stir in 12 ounces (340 grams) chocolate. Cover and refrigerate for 1 to 4 hours. (Dough should be sticky after mixing but will firm as it chills.)

3. Preheat oven to 350°F (180°C). Line rimmed baking sheets with parchment paper.

4. Scoop dough by $2\frac{1}{2}$ tablespoonfuls (about 47 grams each), and roll into balls. Place 2 inches apart on prepared pans. Press remaining 3 ounces (85 grams) chocolate on top of dough balls.

5. Bake, one batch at a time, until edges are golden brown and centers are slightly gooey, 12 to 14 minutes. Let cool on pan for 5 minutes. Remove from pan, and let cool completely on wire racks. Store in an airtight container for up to 5 days.

Note: *These cookies are best when they are slightly underbaked, giving them a soft and chewy texture. They will look wet in the center but will firm up as they cool.*

Photo by Lauren Newsome

PRO TIP

When rolling your cookie dough balls, roll your dough taller rather than wider. It should look cylindrical in shape. This will help create a thick, chewy center and crispy edges—a.k.a. the perfect bite.





PEPPERMINT BROOKIES

Makes 24 cookies

Recipe by Connie Chong

These fudge brownies-turned-cookies receive a refreshing twist of one of this season's favorite candies, peppermint! A small amount of peppermint extract mixed into the batter is just enough to make every bite a refreshing one, even in the midst of the rich chocolate flavor. Drizzle with white chocolate and top with crushed peppermint candy for added flavor and holiday flair.

- 4 ounces (113 grams) 100% cacao unsweetened chocolate, chopped
- ½ cup (113 grams) unsalted butter
- 1 cup (200 grams) granulated sugar
- ½ cup (110 grams) firmly packed dark brown sugar
- 2 large eggs (100 grams), room temperature
- ⅛ teaspoon peppermint extract
- 1½ cups (188 grams) all-purpose flour
- ¼ cup (21 grams) natural unsweetened cocoa powder
- ½ teaspoon (2.5 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt
- 4 ounces (113 grams) white chocolate, chopped
- 24 peppermint candies, finely crushed

1. In a small saucepan, melt unsweetened chocolate and butter over low heat, whisking occasionally, until melted and smooth. Remove from heat, and pour into a large bowl. Whisk in sugars just until combined. Add eggs, one at a time, whisking until combined after each addition. Whisk in peppermint extract. Stir in flour, cocoa, baking powder, and salt until a dough begins to form. (Dough will be very sticky and may have a sandy appearance.) Cover with plastic wrap, and refrigerate for 30 minutes.

2. Line 2 large baking sheets with parchment paper or a silicone baking mat.

3. Roll dough into 1-inch balls (about 34 grams each) and place 2½ inches apart on prepared pans. Flatten dough balls slightly. Cover with plastic wrap, and refrigerate for 30 minutes or up to overnight.

4. Preheat oven to 350°F (180°C).

5. Bake, one batch at a time, for 9 to 11 minutes. (Do not overbake.) Let cool on a wire rack for 20 minutes.

6. In a small microwave-safe bowl, heat white chocolate on high in 30-second intervals, stirring between each, until about three-fourths of white chocolate is melted. Stir until remaining white chocolate is melted. Drizzle onto cooled cookies, and sprinkle candies. Refrigerate in an airtight container for up to 3 days.

Photo by Connie Chong

PRETZEL AND PECAN BOURBON CHOCOLATE CHIP COOKIES

Makes 24 cookies

Recipe by Connie Chong

Taking the classic chocolate chip cookie to the next level. The spike of bourbon immediately delivers an incredibly soothing aroma of warm vanilla notes. Toasted pecans and salted pretzels give a satisfying crunch and flavor to the soft interior, with pools of melted chocolate for the ultimate cookie experience.

- 1 cup (42 grams) mini pretzels
- $\frac{3}{4}$ cup (170 grams) unsalted butter, softened
- $\frac{3}{4}$ cup (165 grams) firmly packed dark brown sugar
- $\frac{1}{2}$ cup (100 grams) granulated sugar
- 1 large egg (50 grams)
- 1 large egg yolk (19 grams)
- 2 tablespoons (30 grams) bourbon
- 1 teaspoon (4 grams) vanilla extract
- 2 cups (250 grams) all-purpose flour
- 2 teaspoons (6 grams) cornstarch
- 1 teaspoon (5 grams) baking soda
- $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt
- $1\frac{1}{2}$ cups (255 grams) semisweet chocolate chips
- $\frac{3}{4}$ cup (72 grams) chopped toasted pecans
- 24 pecan halves

1. Break half of pretzels into smaller pieces. Break remaining pretzels in half.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until light and fluffy, about 2 minutes, stopping to scrape sides of bowl. Add egg and egg yolk, and beat at low speed until well combined. Add bourbon and vanilla, and beat just until combined.
3. In a medium bowl, whisk together flour, cornstarch, baking soda, and salt. With the mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. Using a wooden spoon, gently stir in small pretzel pieces, chocolate chips, and chopped pecans. Cover with plastic wrap, and refrigerate for 30 minutes.
4. Line 2 large baking sheets with parchment paper or silicone baking mats.
5. Using a $1\frac{1}{2}$ -tablespoon spring-loaded scoop, scoop dough (about 45 grams each), and place at least $2\frac{1}{2}$ inches apart on prepared pans. Insert 1 pecan half and half of a mini pretzel into each dough scoop. Loosely cover with plastic wrap, and refrigerate for 30 minutes.
6. Preheat oven to 375°F (190°C).
7. Bake, one batch at a time, until edges are golden brown, 10 to 12 minutes. Let cool on pan for 5 minutes. Using a thin spatula, remove from pan, and let cool completely on a wire rack. Store in an airtight container for up to 5 days.

Photo by Connie Chong





on the cover

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Sugar Cookies with
Royal Icing
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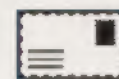
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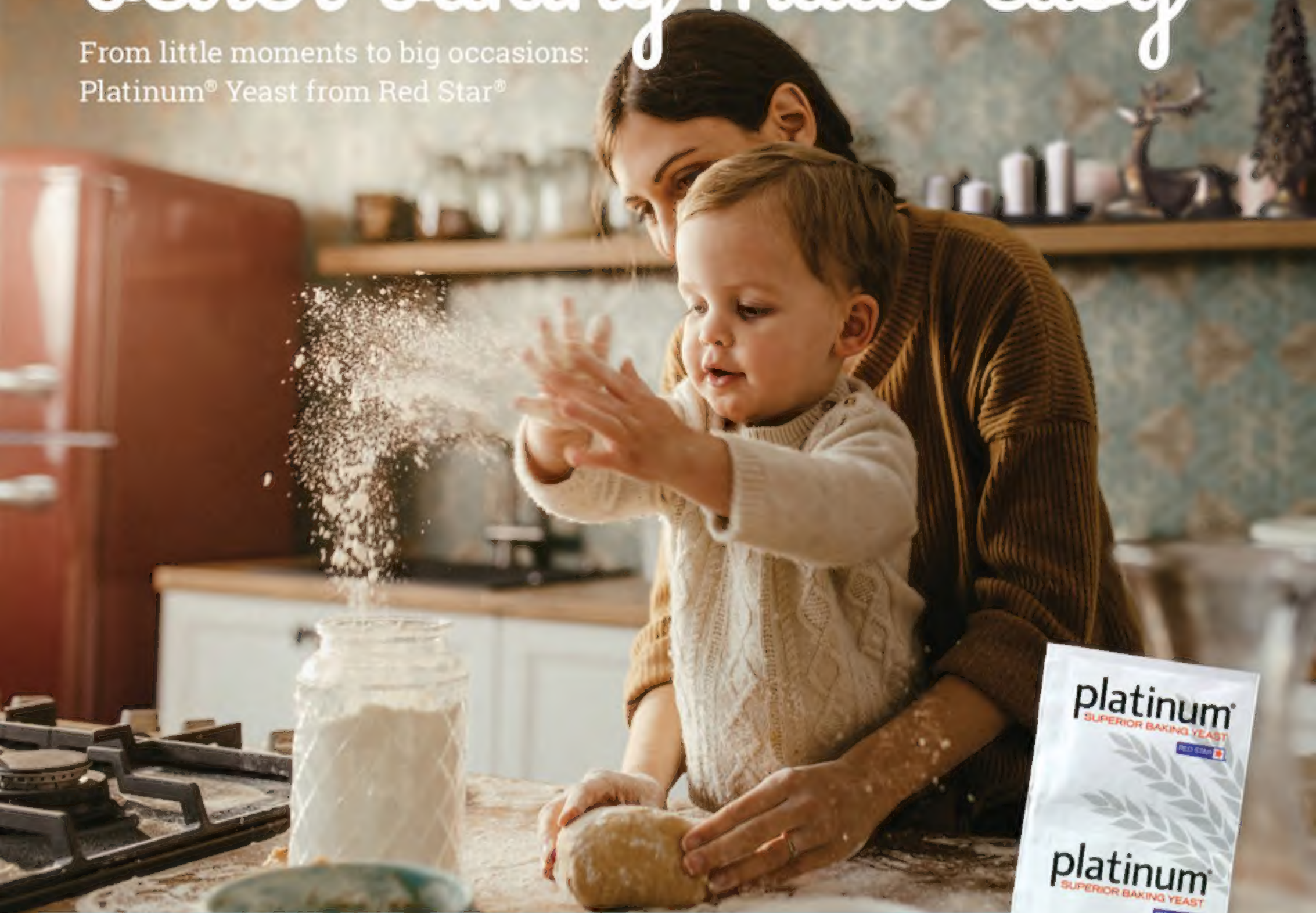


Jamaretti Cookies



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